

THE NATIONAL PROVISIONER

AUGUST 22 • 1942

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THE NATIONAL PROVISIONER

Volume 107

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Number 8

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OFFICIAL ORGAN, AMERICAN MEAT INSTITUTE

Meat and Gravy

COMING ATTRACTIONS: "The product we jointly handle," said George Eastwood, president, Armour and Company, as he addressed the retail meat dealers' national convention this week (see page 11), "may not be as glamorous or as spectacular as the mechanical wonders which play such an important part in modern warfare, but nevertheless these mechanical wonders cannot be operated to best advantage except by men who are physically fit and mentally alert. And so food—particularly meat—becomes a No. 1 munition of war, not alone on the battlefield but also on the home front." THE NATIONAL PROVISIONER, believing that this industry's war effort is one in which every packer can take justifiable pride, will soon publish a series of three articles reviewing its principal features. The first article will appear in the issue of September 5.

★ ★ ★

Possibility that the U. S. might require an all-powerful food administrator to unsnarl the tangled web of price ceilings and other legislation affecting the food industry was voiced in some quarters this week. Referring to conflicting points of view expressed by the Office of Price Administration and the Department of Agriculture, the *Chicago Sun* declared: "Informed observers (in Washington) believe that this all means that there will be one solution to the food problem—appointment of a national food administrator who will be a virtual czar over WPB, OPA and agriculture food units."

★ ★ ★

Even with its garish board walk dimmed by war-time restrictions, Atlantic City carries on with its contests and beauty parades. Unhappily, however, the first lamb beauty contest ended in a stew. It seems that 41 lambs were to be paraded before newsreel photographers in a competition to choose a "lamb queen" to tour the country and publicize the physical requirements of lambs yielding pelts suitable for use in lining Army and Navy flying suits. Someone made a mistake and the lambs went to a packing plant instead of the board walk.

★ ★ ★

The ubiquitous banana skin, reputedly unparalleled for its ability to break up a dignified stride, can't hold a candle to a piece of bologna when it comes to upsetting a man's balance, in the opinion of one unfortunate Chicago jail attendant. When the attendant saw an inmate attempting to conceal three large portions of bologna beneath his coat (right in the jail itself!), he moved swiftly to apprehend the culprit. One piece fell to the floor and the keeper slipped on it, breaking his right hand.

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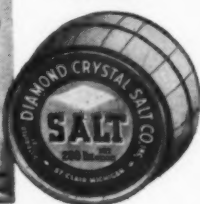
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**THEY LOOK
SO GOOD
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ARMOUR'S NATURAL CASINGS

Hope for Ceiling and Supply Solution Rises

Food Committee Outlines Allocation Program and Wickard Approves Ceilings on Livestock

HOPE for, but also the need for, a solution of the meat industry's problems increased this week as the Food Requirements Committee of the War Production Board outlined a broad program on meat supplies, Secretary of Agriculture Claude R. Wickard gave qualified assent to price ceilings on livestock and OPA continued consideration of ceiling revision to eliminate individual and sectional inequities.

Widespread reports of unwilling violations of meat price ceiling regulations, as well as continued complaints of heavy losses by packers as hog prices eased only slightly from recent highs and cattle prices held fairly steady, lent urgency to the meat industry's pleas for relief.

However, it was clear from these tentative proposals for meat industry relief, that they would also involve more extensive control and regulation of packer operations. For example, livestock ceilings, if granted, would be accompanied by minimum prices and allocations.

Evidence that the Department of Agriculture had changed its mind since last week, when a Department spokesman had minimized packer closings as "only four firms" and slowdowns as seasonally customary, was furnished by Secretary Wickard's statement on the livestock price squeeze in a radio address on August 20. Said the Secretary:

Must Keep Plants Going

"As a result, some packers who are unable to compete on this basis have either closed their plants already or are faced with closure. In ordinary times this is a situation which could be left to work itself out. But these are not ordinary times. We are at war and the nation needs every available packing plant facility to handle the great run of hogs and cattle that will start coming to market in the late fall. For the sake of the nation we must keep all packing plants in running order."

Governmental uneasiness over the rising tide of ceiling violations was also indicated by Secretary Wickard's statement:

"Furthermore, the squeeze has become so tight that there is great danger of wide-open violations of the price ceilings for meats. Unless something is done, the whole structure of price control may be jeopardized. With the nation at war, the question of who is to blame for the price squeeze ceases to be the problem. The problem becomes one of keeping the packing industry in operation full tilt, and of preserving the price ceilings."

Calling on farmers to break the logjam of unwillingness of each economic

allocation of supplies, the plan must facilitate a more equitable distribution of meats. Also, the plan must be one that not only will protect packers from high prices, but also will protect farmers from low prices.

"I want to say this to consumers: There has been an impression abroad that lack of ceilings on livestock prices was the cause of the meat shortage in some areas. As I have explained, this is not true. It follows that putting ceilings on livestock prices will not increase the supply of meat to consumers. The reasons for putting the ceilings on livestock prices are to keep the packing industry in full operation and to safeguard the price control structure."

Earlier in the week the Food Requirements Committee of WPB met under the chairmanship of Mr. Wickard and developed the following plan:

1.—Total requirements to be filled with United States meat during the coming months will be determined. The requirements will include those of the U.S. military forces, the United Nations and the American civilian population. Estimates of these needs will be

group to accept controls, he declared:

Approves Ceilings If . . .

"I, as Secretary of Agriculture, must give approval before the Office of Price Administration can place ceilings on livestock prices. I am prepared to give this approval if a practical plan for livestock marketings can be evolved. Such a plan must not permit abnormal profits to anyone in the industry at the expense of the producers or consumers. With the necessary measures, such as

WPB Clarifies Pending Priority Requests

POWER to grant the necessary priority ratings on equipment applications now on file, in line with the survey of meat industry needs made by the American Meat Institute, has been given to the food supply branch of the War Production Board.

While the door is not wide open for all packer requests, past, present or future, a program has been set up whereby applications for capital equipment for rendering, refrigeration and power production *already on file* with WPB will be passed on as promptly as possible and given ratings sufficiently high to assure prompt fabrication and delivery of the equipment. This means that ratings as high as AA-2 and AA-3 will be granted if necessary to assure prompt delivery of the necessary materials.

WPB is reported to have assured the Institute that all applications now on hand will be studied promptly and related to the general overall program for the industry and, if found to be of essential nature, approved promptly. This does not mean that there will be blanket approval of all applications pending before the agency; each application will be studied on its merits and, even if essential, will have to be reduced to the irreducible minimum use of strategic and critical materials, such as steel, copper, etc.

Packers whose PD-1a or PD-200 applications appear to be unreasonably delayed from now on should immediately get in touch with the food supply branch, or with the War Production Board, and a prompt check will be made to determine and attempt to remove the causes for delay.

The above developments climaxed a long series of efforts by the American Meat Institute to obtain effective priority recognition of the meat industry's needs and essential character by the War Production Board. The industry's material requirements for maintenance, repair and increases in capital equipment (to care for increased livestock runs) were surveyed in the spring, as were specific needs for rendering and refrigeration equipment; the requirements were presented to WPB with a plea for quick action on the ground that equipment must be ordered soon to be available in the fall, and the way was cleared for approval of individual requests and ratings.

provided by the responsible agencies of the government and the combined food board of the United States and the United Kingdom.

2.—The committee recommended that the military agencies, the lend-lease administration and WPB collaborate in developing a program for allocation of government procurements as equitably as possible among federally inspected packing establishments in the U.S.

3.—The OPA representatives reported that work has been in progress to remove inequities as between regions in meat price ceilings. To provide assurance that inequalities in distribution to civilians will be remedied, the committee recommended that the WPB develop a program for allocation of meat supplies in different regions.

4.—The committee asked the Office of Price Administration to proceed as rapidly as possible with the formulation of procedures for consumer rationing of meat, to be applied in the future only in case the allocation of government meat purchases among packers, and the adjustment of price ceilings combined with regional allocation of meat, should not solve the problems of equitable distribution.

In explaining the action of the Food Requirements Committee, Secretary Wickard said:

"Neither lack of production nor lack of marketings is the reason why some families in the East are having trouble getting meat now. The reason is that even though supplies are at a record level, wartime demands for meat are increasing even faster than the supplies. We are not in for a meat famine, or anything like one, but from now on we have to be careful that we make the best use of every pound of meat."

Other Ceiling Developments

Late this week it was reported that the food branch of the War Production Board had drafted a preliminary order embodying recommendations of Secretary Wickard's Food Requirements Committee. It was understood that the food division will submit the order late this week to Amory Houghton, Director General of Operations of WPB.

Apparently, the Food Requirements Committee will be concerned mainly with recommending general policies for the solution of problems connected with meat price ceilings, distribution, livestock production and meat processing, and will give special attention to seeing that all meat requirements are filled, but will leave the mechanics of the overall meat program to the Office of Price Administration, the Department of Agriculture, the armed services and other federal agencies.

(In an address prepared for delivery before a meeting of war workers at Norfolk, Va., on August 20, Leon Henderson, OPA administrator, declared that in order to call a halt to the rising cost of living, "we must resume the offensive against those commodities which are not under control." He called for immediate curbs on wages and farm

OPA Adjusts Ceilings for Three Processors

THE Office of Price Administration has granted petitions for adjustment of ceiling prices on several pork cuts for three meat packing firms because of exceptional circumstances. Orders 4, 5 and 6 to Maximum Price Regulation 148 are summarized below:

The Upchurch Packing Co., Atlanta, Ga., is being allowed to increase its selling prices for regular grade wholesale pork cuts to a basis competitive with other sellers in the locality of its delivery points. Upchurch sold only lower-priced soft cuts—from hogs fattened on peanuts instead of corn—during the base period, but now is working on regular type pork cuts. Approval

commodities and declared that he was working with the Secretary of Agriculture "for a ceiling on some farm prices.")

Meanwhile, at the Chicago convention of the National Association of Retail Meat Dealers, Roy F. Hendrickson, Administrator, Agricultural Marketing Administration, George Eastwood, president, Armour and Company, and Wesley Hardenbergh, president, American Meat Institute, discussed the "meat emergency" (see page 10) and the association backed the WPB allocation program as preferable to consumer rationing or the "meatless" days advocated by the International Stewards' and Caterers' Association (see page 11).

The packing industry awaited revision of pork price ceilings as promised by Charles M. Elkinton of OPA (see THE NATIONAL PROVISIONER of August 15, page 17) and some action by the Office of Price Administration on sausage ceiling prices. OPA did grant three petitions for adjustment to three meat packing companies under MPR 148 (see above) and Price Administrator Leon Henderson announced that "an alternative pricing method, which will avert any threat of disturbance to the country's food distribution system, will be given to wholesalers and retailers of food products, probably by mid-September."

Britain to Be U.K.-U.S.

Meat Buyer in Argentina

According to an announcement by the Minister of Agriculture of Argentina this week, Britain will do all the buying of Argentine meat for both the United States and the United Kingdom for the duration of the war. He said that negotiations between Argentina and Great Britain are already under way, and that the British would serve as purchasing agent for canned meat which goes to the United States.

Practically the entire exportable output of fresh meat will continue to go to Britain.

has been granted with the condition that the petitioner revise his maximum prices downward regularly during the season of the year when he deals in soft hogs in order that such prices may reflect appropriate adjustments. April 1 to November 30 maximums are as follows:

	Per lb.
Skinned hams, fresh, or frozen.....	28c
Skinned shoulders, fresh or frozen.....	27c
Smoked hams, fresh or frozen.....	32c
Baked hams.....	32c
Boiled hams.....	32c
Barbecue hams.....	47½c
Boneless smoked hams.....	45c
Dry seedless square cut bellies.....	18½c
Dry seedless regular bellies.....	17½c
Smoked regular picnic.....	27c
Smoked shankless picnics.....	29c
Boston butts, fresh or frozen.....	29½c

The Balentine Packing Co., Greenville, S. C., has been granted new ceiling prices on five pork items that will apply during the April 1 to November 30 period. The company is permitted to bring its ceiling prices in line with other sellers in the locality of the delivery point for a comparable type of pork. Except during the December 1 to March 31 period each year, when its original maximums must prevail, Balentine's ceilings are:

	Per lb.
Pork loins, fresh or frozen.....	29½c
Shoulders, fresh or frozen.....	28c
Hams, boned, rolled, tied and cured.....	44c
Regular picnic hams, smoked.....	27c
Skinned picnics, smoked.....	28c

Humphrey Supply Co., Reno, Nev., is being permitted to sell and deliver hams, picnics and bacon at prices not in excess of specified amounts. The company was remodeling its smokehouse during the base period and, as a result, accumulated exceptional amounts of certain pork products. The firm's new maximum are given in the following table:

	Per lb.
Regular hams, smoked.....	35c
Skinned hams, smoked.....	36c
Picnics, fresh or frozen.....	29c
Picnics, smoked.....	29½c
Smoked bacon.....	31½c

EMPLOYMENT SET RECORD

Total civilian and military employment rose to the unprecedented level of 56.4 million in June, as students free for the vacation months and other new workers were drawn into industry and agriculture, according to the division of industrial economics of the Conference Board. In the aggregate, about 1.1 million workers are estimated to have been added during the month, including about 600,000 in agriculture, just short of 150,000 in manufacturing, and fully 400,000 in the service industries and the armed forces.

Fully 14¼ million were engaged in manufacturing, says the board. Factory employment has increased by a million during the past year. War production has also increased the relative importance of manufacturing employment, which now accounts for 35 per cent of all non-agricultural civilian employment, as against 33 per cent in 1941 and 31 per cent in 1940, the board reports.



U. S. Soldiers "Down Under" Get Plentiful Supplies of Fresh Beef

SOLDIERS of the United States Army in Australia may be eating their way to a new world record in per capita meat consumption.

With an average consumption of 365 lbs. per person in 1940, New Zealanders were the world's heartiest meat eaters. That title is now gradually being wrested from them by the men of the U. S. Army. After a year's service in Australia, every American soldier there should have eaten approximately 365 lbs. of meat.

Compared with 1940 figures, this would be 65 lbs. more than the yearly per capita consumption in Argentina, second greatest meat-eating country in the world; 160 lbs. more than the per capita total for Australia, third among the world's meat-eaters; and more than twice as much meat as is eaten by the civilian population of the United States.

For feeding purposes, American and Australian troops are the one big army sharing the same basic ration, and the responsibility for feeding that army rests with the Australian Army Quartermaster General. The Quartermaster General of the U. S. Army notifies the Australian QMG staff of the numbers and location of American troops. The Australian army then delivers the food through directorates of supply and transport which have been established in Australia's six states.

Aim of the U. S. Army Quartermaster General's staff is to give every man one lb. of meat per day. Although in some areas transport and other difficulties mean that meat supplies vary in quantity from time to time, this general average is maintained.

At their camps near capital cities, U. S. servicemen—in common with the

Australian army and other Allied troops—enjoy first call on the meat that is slaughtered in civil abattoirs. When at their battle stations, no matter how remote, these stations are placed, they also have fresh meat wherever it is humanly possible to get it to them. At one of the most remote battle stations of the vast Australian continent, nearly 1,000 miles from the nearest capital city, American troops sit down to copious meals of fresh, high quality beef. This base is set on the fringe of the trackless vastnesses of inland Australia, where nomad blacks still roam. Yet the meals served there—at least in their meat content—rival the best that could be bought from a top-ranking Australian restaurant.

How It Is Done

Such an achievement in food supply is possible because inland Australia has vast tracts of cattle-raising country which provide outback camps with constant supplies of meat on the hoof. The Australian army droves this cattle and pens it near the camps. An Australian butchery unit then slaughters, dresses and refrigerates it and serves it to the troops (see photos 1, 2 and 3 above).

For American soldiers who prefer beef to lamb and who eat mutton only when no other meat is available, it is a happy circumstance that puts them and their Australian comrades-in-arms into one big pool for provisioning purposes. Australian soldiers are fond of lamb and can eat mutton with relish. As civilians, they ate more lamb than beef. So the Australian supply service can give U. S. troops first claim on the nation's beef production. It can allot more beef than lamb to American camps, more lamb

than beef to Australian camps—an arrangement that satisfies all.

Australian meat production has always been big enough to meet local consumption while maintaining a large export trade, and a recent survey by the Australian department of commerce reveals that the meat position today is satisfactory in all states. Other than dairy cattle, there are nearly ten million head of cattle in the Commonwealth and about 120 million sheep. After civilian needs and the demands of the Allied forces have been met, there is still a monthly surplus of meat for such uses as canning, export or frozen storage.

Supply of meat to the armed forces throughout Australia is facilitated by the natural dispersal of the meat industry in the six states. Where the highest percentage of cattle is raised in Queensland and the northern territory, the eastern states have the most sheep and pigs. Although production figures for the various types of meat vary throughout the Commonwealth according to the nature of the grazing lands, every state produces its own quota of beef, lamb and pork.

After meat has been delivered at the camps, U. S. Army dietitians plan a weekly meat ration that will give the troops the greatest possible variety of meat dishes.

Under the present daily ration issue per man, which is a modification of the American one adapted to local conditions, every soldier receives 16 oz. of fresh beef three days a week, 12 oz. of fresh lamb two days a week, 12 oz. of pork one day a week, 12 oz. of smoked ham one day a week and 3 oz. of bacon

(Continued on page 26.)

Civilian Rationing of Meat Not Unlikely, Hendrickson Tells Retailers

RATIONING of meat to civilian consumers is a distinct possibility in the not far distant future. This was the message brought to delegates attending the fifty-seventh annual convention of the National Association of Retail Meat Dealers this week in Chicago. Authority for the statement was Roy F. Hendrickson, administrator of the Agricultural Marketing Administration.

Mr. Hendrickson pointed out that curtailment of civilian meat buying may be necessary in spite of a 1942 meat production estimated at 21,700,000,000 lbs. After military and lend-lease demands are met, there will be but 11 billion lbs. of meat available to take care of normal civilian demand, estimated this year at 14 billion lbs. In estimating the potential civilian meat deficit of 21 per cent, the Agricultural Marketing Administration is taking into account the present sharp boost in national income and the increased demand for meat at current ceiling prices.

Actually, Administrator Hendrickson explained, the 11 billion lbs. available for regular consumer use is about a "normal" supply, based on the 1931-1940 average. However, it may be pointed out that the 1931-40 interval embraced a period of severe unemployment, low buying power on the part of many consumers, and restrictions in production resulting from drouth liquidation by producers.

Warns Against Complacency

For the fiscal year beginning July 1, 1942, American packers will ship to Britain and Russia 3 billion, 200 million lbs. of meat, chiefly pork. This will leave available about 18½ billion lbs. of meat for the U. S. armed forces and for civilian needs. Mr. Hendrickson said that in the period March 15, 1942, to July 1, 1942, demands from Britain and Russia totaled nearly 2 billion lbs. of meat, of which all but 15 million lbs. was pork or pork products.

The AMA administrator warned against any food supply complacency on the part of consumers. "The current shortage of meat is only a forerunner of things to come," he declared. Shortages that are slowing down war production are also becoming acute for food producers, he pointed out.

"Already farmers are finding it more and more difficult to get crops grown and harvested. The armed forces and industry are drawing increasingly large numbers of workers from farms; the farm labor shortage is very real. Farm machinery is hard to get and in the days to come will be even scarcer. Farm transportation, which depends so much on trucks, is gradually becoming a problem as tires wear out. There are other



ROY F. HENDRICKSON

shortages—fertilizers, insecticides, tin, and burlap—that threaten to complicate the production picture. Shortages breed shortages."

Either with or without price ceilings, rationing of meat, meatless days or both would be inevitable under the present heavy demand for this most essential food, Mr. Hendrickson stated. If meat prices were allowed to spiral under free price competition for the short supplies available, several million persons would be "rationed" out of the picture. "And it would be the low income groups—the workers who need meat most of all—who would be left out."

Mr. Hendrickson warned the packing industry that "neither meatless days nor rationing, nor any other steps of that nature, are likely to eliminate the squeeze that packers and distributors have been complaining of lately." He gave no encouragement to placing of ceiling prices on live animals, and answered loss complaints of the industry by saying: "With hog prices advancing more than \$2 since the pork ceilings became effective last March, it is obvious either that profits then were very large or that they are very small now for the average concern."

The speaker's answer to the plea for livestock ceilings is that such a plan "would be extremely difficult to administer." In cattle there is "an extremely wide variation in quality," he said. "No two animals are alike." As Mr. Hendrickson explained it, present cattle buying by packers is on a basis of evaluation of each individual animal, rather than by carlots.

A different situation exists in the case of hogs, he said. "Hogs are more nearly alike than cattle, but there are other difficulties. If ceiling prices are established for live hogs—with hogs in light supply relative to demand as they now are—a system of allocation inevitably would have to be established. Under such a scheme, packers might pay much below the price ceilings and still get hogs, with the result that packers' margins would be widened considerably. Thus, if ceiling prices are established for hogs, there must also be some provision for hog price support at a level that will prevent packers' margins from widening unduly."



MEAT BOARD HEAD GREET'S VISITORS

R. C. Pollock, general manager, National Live Stock and Meat Board, shows display of Army boneless beef cuts to Mr. and Mrs. R. L. Stapleton, Birmingham, Ala.

After explaining the Department's attitude toward price ceilings on livestock, Mr. Hendrickson declared that the Department of Agriculture was formulating plans "whereby packers facing the necessity of suspending operations may continue to operate by entering into a processing contract on foods purchased for our allies. This plan is necessary as a stop-gap measure if several small packers are to continue in business until the large volume of hogs begins to be marketed this fall, when all of our processing capacity will begin to be heavily taxed."

The speaker did not indicate in his talk the present stage of the plan to aid distressed packing plants.

George A. Eastwood, president of Armour and Company, presented a keen analysis of current problems confronting both meat packers and retailers in his address on August 17. Entitled "Meat—an Essential War Material," his discussion covered the importance of food as a war weapon, difficulties of present operations under the burden of price ceilings and unprecedented demand, factors in the undersupply situation, conduct of the waste fats salvage program and the necessity of continued legitimate profits for industry survival.

"From all indications," stated the Armour executive, "packing plants may well bulge at the seams during the next year or two. . . . Beef production for the year promises to be perhaps 10 per cent greater than a year ago. The outlook for 1943 is for continued heavy production, with an increase in numbers but a possible reduction in weight and finish.

"Industry Will Pass Test"

"Enough hogs are expected this fall to run the total number marketed in 1942 up to 85 million. Next year, the outlook is for more than 100 million. Considering that heretofore 70 million hogs a year have been regarded as a bumper crop, you can see how the facilities of the meat packers are going to be tested in the near future. I believe that the industry will pass its test satisfactorily."

Mr. Eastwood pointed out that plant facilities, expanded voluntarily in recent years to handle peak loads, would stand the nation in good stead under the strain of war production. Despite this capacity, however, he said "packers are not finding it easy to meet the government's requirements regarding conservation and price control, and they are not able to give the retail trade the same service they have been giving in the past."

Elimination of special deliveries and "call backs," reduction of truck mileage, gasoline rationing and the necessity of discontinuing production of many popular canned meat items were cited by the speaker as typical reasons why "business as usual" is no longer possible in the meat industry.

"But this need not deter us from insisting that the rules and regulations must be fair to all the interested groups



INDUSTRY LEADERS CONFER AT CONVENTION

Charles Rice (left), president, Chicago Live Stock Exchange, Wesley Hardenbergh, president, American Meat Institute, and John Kotal, national secretary, National Association of Retail Meat Dealers, in a lighter moment at the convention.

—to the livestock producers, to the processors, to the retailers and finally to the consumers. Hardships on sacrifices are perhaps inescapable but they must be spread evenly over all the groups and not made to fall too heavily on any one of them. At the moment they are falling very heavily on the meat packers—the large ones and the smaller ones alike—and on the retailers. Something will have to be done to enable the industry to continue serving efficiently . . ."

Rationing—or "Meatless Tuesdays"?

• Opposing views on the touchy subject of meatless days were presented in Chicago this week at two trade association meetings. Delegates to the convention of the National Association of Retail Meat Dealers declared that meatless days should be avoided, if possible, with the shortage of supplies for civilians handled by rationing. In the interest of post-war consumption, rationing, rather than eliminating meat from the table on certain days, was regarded as the logical course.

On the other hand, the war efforts committee of the International Stewards' and Caterers' Association went on record as advocating "meatless Tuesdays" for American hotels, restaurants, clubs, institutions and homes. The group would put its plan into effect for eight consecutive Tuesdays, starting August 25.

"Offhand, I do not know of any greater service you can render in this time of national peril," Mr. Eastwood told the retailers, "than to avert friction and dissatisfaction and disunity among consumers such as grows out of misinformation about the food supply, how it is produced, distributed and handled and priced." The public's attitude toward the entire meat trade, he said, rested largely with the retailer.

Mr. Eastwood devoted the closing portion of his address to the question of wartime profits, reminding his listeners that a great deal of misunderstanding shrouded the subject.

"No one quarrels with the practice of paying wages to people in exchange for their labor," he said, "but there are a great many people who question whether invested capital is likewise entitled to wages." Capital must be adequately recompensed, he pointed out; "capital on which there is no return fades away and dies, leaving necessary work undone, just like a human worker would if he failed to receive pay for the service he renders."

"There is nothing unpatriotic about earning profits in wartime. I am not defending those few who get huge returns on comparatively small investments . . . But there is a vast difference between the amount of profits which business requires and these huge profits which get newspaper headlines . . . You just can't stay in business unless your income exceeds your every expenditure by more than enough to cover all the costs incident to doing business. Profit is, in effect, the seed from which new crops are raised."

(Continued on page 23.)

ARMY CANNED FOOD MANUAL

The Canned Food Manual for the U. S. Army, published by the American Can Co., is off the press. In accordance with instructions issued by the Office of the Quartermaster General, initial shipments have already been made to the quartermaster of each corps area and every army school for bakers and cooks throughout the country.

In time it is expected that three copies will be at the disposal of every mess—one each to cook, mess sergeant and commissary officer. With a projected army of eight to nine million men, this will mean a high water mark in an industry's cooperation with the government in such a manner.

Completion of the manual required many months of intensive research and preparation. Six months before Pearl Harbor, the American Can Co. saw the necessity of providing a text book for the thousands of men destined to prepare, handle and store vast quantities of canned foods for a huge new army.

The manual is a volume of 104 pages bound in khaki-colored covers. It is profusely illustrated and provides a concise encyclopedia of all the information that an army cook or quartermaster is required to know about canned foods. The book tells how foods to be canned are grown and prepared, the canning processes, common uses of the foods and how to handle and store them. An important part of the book is its



emphasis on the scientific side of nutrition, accurate information being supplied on the nutritive and dietetic values of canned foods.

One important feature of the volume is the series of serving charts; these were especially compiled in active cooperation with mess sergeants in army cooking schools, and give at a glance the number of servings per can, cost per can, and the number of cans required for servings of 100 men in relation to the size of portions desired.

DOMINION TRUCKERS OPPOSE MILEAGE LIMITATION

Opposition to any limit on mileage operated by common carrier livestock truckers in Ontario, at least until full trial has been given to other proposed means of conserving tires, gasoline and labor, is voiced in a submission to James Stewart, administrator of services for the Wartime Prices and Trade Board, by the Livestock Truckers Association of Ontario. The Association argues that a mileage limitation would lead to difficulties because the area within 25 miles of Toronto is devoted chiefly to marketing gardening and dairying rather than to livestock production, and slaughtering-packing plants outside Toronto are "not equipped to handle an increased quantity of inbound shipments."

Pending a careful study of the problem in all areas and trial of alternative methods of conservation, the association proposes various other plans. Chief among these is a pooling scheme which would embrace the general common carrier truckers and utilize livestock trucks on return trips, when they are usually empty. It is also suggested that shippers be required to give advance notice of shipments and that truckers be required to load to 75 per cent of capacity on all trips. The association has about 200 members operating mainly into the Toronto market from the surrounding territory.

Not Meat Alone . . .

PRAGUE POWDER

... but Meat Plus Cereals & Spices

**GRAINS AND SPICES BRING OUT THAT
DISTINCTIVE TASTE IN SAUSAGE**



We recommend Grade "A" Pep or G.P.F. and fine golden cereal binder

The demands of our Armed forces and the United Nations for meat necessitate the adjustment of your formulas. Working formulas have been developed in our Research Kitchens.

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Up and down the MEAT TRAIL

New Group to Encourage Suggestions by Employees

H. W. Seiworth, Swift & Company, was named as one of the directors of the newly formed National Association of Suggestion Systems at a meeting in Chicago on August 12. Purpose of the new organization is "to improve employer-employee relations, stimulate constructive thinking on the part of both, and in general enhance a sympathetic understanding of mutual problems toward making this a better world to live in."

E. S. Taylor, director of the employees' suggestion system of The Pullman Co., who was elected president of the group, said that "by stimulating millions of employees throughout the United States to produce suggestions, we will be going a long way toward winning the war." The association will aid the war production drive by encouraging elimination of waste and rewarding employees for useful suggestions.

All companies having or planning an employees' suggestions system are eligible for membership in the association, Mr. Taylor said.

\$7,456,985 Estate Left by Mather, Stock Car Pioneer

Alonzo C. Mather, Chicago philanthropist and pioneer in the development of the stock car, who died on March 27, 1941, left an estate of \$7,456,985, an inheritance tax appraisal filed this week indicated. A federal tax of \$865,598 is due on the estate. Mr. Mather left a bequest of \$5,605,505 for the establishment of the Alonzo Mather Aged Ladies Home. A bequest of \$250,000 for the erection of a suitable memorial to himself, on the bridge from Buffalo, N. Y., to Fort Erie, Canada, was taxed \$47,000 under the state inheritance tax law. Major assets of the Mather estate consisted of 93,493 shares of common stock in the Mather Humane Transportation Co., valued at \$4,297,185, and 67,777 shares of preferred stock, valued at \$677,770.

"Having Wonderful Time"

R. L. Hood, superintendent for Armour and Company at Pittsburgh, Pa., is enjoying a fishing trip in Canada. Meanwhile Hal Cooper, sales manager, is vacationing locally. Charles F. Fishburn is vacationing at his former home in Peoria, Ill., and Fred McGill, beef superintendent, is enjoying a two-weeks' stay at Van Buren, N. Y.

Robert L. Milton, assistant sales manager for the Avera Provision Co., Au-



SOUTHERN PACKER AND SON

S. B. "Sim" Whatley, head of the Rapides Packing Co., Alexandria, La., takes time out for a photograph with his young son, Ray, who will assume management of the business some day when Dad is ready to take life easier.

gusta, Ga., and his brother, Allen Milton, sales manager for the Augusta Farms Products Co., have been vacationing in California.

James Castleberry, jr., vice president of the Castleberry Packing Co., Augusta, Ga., recently spent several days in Philadelphia and New York.

G. H. Garrity, office manager, Cudahy Packing Co., New York, is spending his vacation at his former home at Uxbridge, Mass.

E. L. Cleary, Eastern district manager, John Morrell & Co., New York, is spending a part of his vacation at his home in Riverdale, N. Y. Later he will make a little trip.

W. T. Callihan, by-products department, New York Butchers Dressed Meat Co., just returned from his vacation, taken during a rainy period.

Frank S. Peters, pork cuts department, Armour and Company, New York, is spending his vacation in his usual retreat in the Pocono mountains, New York.

R. H. Neal, assistant district manager, Armour and Company, New York, is spending his vacation at Bluefield, W. Va., with his parents. Mrs. Neal and their son accompanied him on the trip.

Personalities and Events Of the Week

Edward A. Cudahy, 81, co-founder and chairman of the Cudahy Packing Co., who died last October 18, left an estate of \$1,015,782, according to an inheritance return filed this week in county court at Chicago. The federal estate tax was estimated at \$259,560 and the state inheritance tax was \$21,700. Principal asset of the estate is 55,860 shares of the company's common stock, valued at \$502,740.

Lightning that accompanied a 1.30-in. deluge recently at Omaha, Neb., struck the main power line at the Swift & Company plant, making it necessary to curtail operations for a single shift until the damage was repaired.

John A. Middleton, founder of the Chicago hide brokerage firm of John A. Middleton & Co., died on August 17 in St. Luke's hospital. Mr. Middleton, 82 years old, had been a resident of Chicago for 60 years. He is survived by the widow, a son and two daughters.

The cooperation of housewives of Reading, Pa., and Berks county has increased the average monthly collection of waste fats by 65 per cent, from 30,000 lbs. to 49,518 lbs., it was announced on August 11 by Leon Klevansky, chairman of the fats salvage program.

Patrick J. Sullivan, 72, for nearly 50 years engaged in the meat and provisions business at Beverly, Mass., died on August 17 at his home there. Burial was in Salem, Mass.

Thomas H. Noonan, 56, associated with the Penn Leather Co., Philadelphia, for more than 20 years, died on August 10 in Lakewood hospital. He was vacationing at Beach Haven, N. J., when he became ill. Burial was in Mt. Carmel cemetery, Moorestown, N. J.

Suits totaling \$225,000 were filed recently at Louisville, Ky., against the Amalgamated Meat Cutters and Butcher Workers Union, Local 227, by three pickets who claimed that they were injured during a recent jurisdictional strike at the plant of the Louisville Provision Co. Demanding \$25,000 actual damages and \$50,000 punitive damages each, the pickets charged that union members at the plant "used the worst strike breaking methods" to settle a controversy which arose when representatives of the firemen and oilers union were included with other workers in a new labor contract signed by plant employees, instead of being covered by a separate agreement.

Under the heavy campaigning of Henry L. Coffin, president and treasurer

Makers of exceedingly fine materials for the Meat Packing Industry

**SEE AND TALK
WITH OUR MEN**



Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

701-707 N. Western Ave.

Chicago, Ill.

of the Gibson Packing Co., Yakima, Wash., the city's kitchen grease salvage drive is showing excellent results. The slogan, "Save the Fat and Fry the Jap" has been adopted. The all-out campaign in Yakima recently produced a full tank car of grease gathered from local frying pans.

Balentine Packing Co., Greenville, S. C., will broadcast its "Aristocratic Pig" program for the 2,400th time at the end of this season. The company, which sends its popular quarter-hour musical presentation to families in the Carolinas, Tennessee and Georgia, last year drew 23,680 pieces of fan mail through the program between January and June.

Harold F. North, industrial relations manager of Swift & Company, Chicago, will participate in a panel discussion of "The Business Man in Wartime," to be presented as a feature of the Northwestern University Reviewing Stand series of radio broadcasts.

Edwin F. Janssen was elected president of the National Association of Retail Meat Dealers at the convention held in Chicago this week; Adam Guth, Cleveland, was elected first vice president; Martin Bonkovich, Detroit, second vice president; Walter A. Pauli, Chicago, third vice president and Harvey Wickert, Oshkosh, Wis., fourth vice president. New directors elected were Anton Hehn, Brooklyn, N. Y., George Bubel, Cleveland, and Val Neff, Minneapolis.

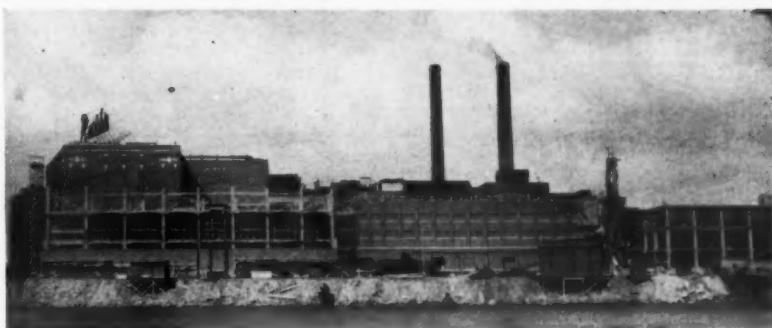
Representatives of the Chicago Association of Manufacturers' Representatives and the Chicago Quartermaster depot met recently to formulate plans for a conference to be held September 14 between division heads of the depot and food trade interests. Ralph Keller, Geo. A. Hormel & Co., was among those taking part in the meeting. Principal topic of the conference will be the problem of getting food and supplies from the producer to the soldier. More than 1,500 executives of the grocery industry are expected to attend.

Roy Waldeck, district manager for Krey Packing Co. in Newark, N. J., is working on a history of the meat industry entitled "Meat on Your Table," which he expects to have ready this fall. The story will be put in the form of a stereopticon lecture, it is reported.

An investigation of the Seattle meat industry to determine the degree of compliance with price control regulations will begin in the near future, James K. Hall, state price officer for the Office of Price Administration, said recently. Meat dealers in Portland, Ore., have been warned to comply quickly or face prosecution in the federal courts.

"Packing plant employees who work on war orders seem to be moving at double speed," was the comment of a newspaper reporter who recently visited the big canning plant of Armour and Company at Omaha. The new plant is now running full-blast under the expert eye of E. G. Hinton, manager, with 100 per cent of its output going to the armed forces and lend-lease.

Dave Notarius, city fat solicitor, United Dressed Beef Co., New York,



EXPANSION GOES ON AT RATH PLANT

Two latest additions to the already extensive plant of the Rath Packing Co., Waterloo, Ia., are the new beef house (right) and the new cooler building (left), on which construction is expected to be completed late this year. The beef house will consist of four stories and two basements and will contain 110,000 sq. ft. of floor space. It will give the Iowa firm a cattle killing capacity of 5,000 cattle a week. The new cooler will add 60,000 sq. ft. of refrigeration space. Cars will be loaded inside of the building.

who recently completed 37 years of continuous service with the company, passed away on August 4 following a brief illness. He is survived by his widow, two sons and one daughter.

A. I. G. Valentine of John Holmes's office, Swift & Company, Chicago, spent a few weeks in New York and visited at the plant of the United Dressed Beef Co.

Irwin Lewis, for the past 15 years identified with the wholesale meat industry in Philadelphia, has established his own enterprise, the Irwin Lewis Sales Co., located at 823 N. 45th st.

Henry Levin has taken over the management of the Philadelphia wholesale

meat firm of David Levin, 36th st. and Grays Ferry ave., while his brother, David, is serving in the armed forces.

John K. Westberg, formerly associated with the feed and grain section of the Office of Price Administration, Washington, D. C., has been advanced to the position of associate price executive. In his new capacity, Mr. Westberg will supervise price control action on feed and grain, rice, bakery products, flour, fertilizer and insecticides.

O. B. Joseph, Seattle packer and chairman of the fat salvage committee in his city, reports that the response of Seattle housewives in the second week of the household fats drive was almost twice as great as during the first week. He expects to collect a pound of waste fats monthly from every Seattle home.

At the annual open field day for senior golfers of the Canadian Maritime provinces at a suburban St. John, N. B., course, J. A. Ford, general manager of the maritime headquarters of the Swift Canadian Co. at Moncton, N. B., finished in second place in the third division. A veteran golfer, Mr. Ford complete his 18 holes with a gross of 100 and a net of 66.

Martin A. Saxe, Spicene Co. of America, Flushing, L. I., and Mrs. Saxe entertained Seymour Selznow on August 12, before he took up his duties as a flying cadet with the U. S. Air Corps. The occasion also marked the engagement announcement of Miss Ivy Saxe to Mr. Selznow.

Elmer G. Glidden, sr., 56, treasurer of the Northwestern Leather Co. Trust, Boston, Mass., died on August 14 at his home. He was the father of Capt. Elmer G. Glidden, jr., aviation hero of the battle of Midway, who took over the leadership of a marine squadron when his superior officer was hit during an attack on Japanese warships.

George B. Wray, 57, credit manager for the Swift & Company plant at St. Joseph, Mo., died on August 15 at his home following a long illness. Funeral services were held on August 17, with burial in Memorial Park cemetery.



CHEF SURVEYS DELICACIES

Jean Lesparre, consulting chef for Armour and Company, on hand to tell visitors about the company's line of sausage and meat specialties at a recent food trade gathering in Chicago. Mr. Lesparre works in the company's experimental sausage kitchen, developing new products for restaurants and other users.

Survey Shows Plenty of Paper for Needs

CURRENT conditions in the paper and paperboard industry are in marked contrast with those of last year and those predicted for 1942, according to the division of industrial economics of the Conference Board. Instead of being hard pressed to keep up with new orders, mills have been forced to curtail activity substantially as new and unfilled demand has dropped, the board says. Mill stocks, on the other hand, have turned upward as shipments have declined faster than production.

Overbuying in 1941 is partly responsible for this recession, the board finds. Fears of shortages caused buyers to build up inventories last year whereas now it is clear that such fears were unfounded. In addition, the declines in output of consumers' durable goods and in retail trade have adversely affected demand. These losses have not been offset by war requirements.

Continuing, the board finds that "part of last year's heavy forward buying was attributable to a widely publicized forecast that 26 million tons of paper would be required this year. If demand were nearing this amount, the industry would, of course, be in a very tight position as it was fairly hard-pressed to produce 17.3 million tons in 1941. It seems that the forecast, however, did

not allow for the adverse effect of conversion programs on paper consumption.

"In the production and distribution of consumers' durable goods, such as automobiles, radios, refrigerators, vacuum cleaners, etc., large quantities of paper are normally used. As civilian production came to an end, new war uses could not immediately attain peak levels. It has been estimated, moreover, that even when peak war levels are reached, the needs of these converted industries will fall short of peacetime requirements.

"In addition, retailers and the public in general undertook to save paper. Shoppers accepted many inconveniences because they believed that the country was confronted with a serious paper shortage. Some of the savings continue, although retailers, distributors and others would encounter no difficulty in covering all their needs. On the plus side of this accounting must be placed the new and expanded uses of paper resulting from the war and from the paper industry's research program. Paper is an excellent substitute for many critical materials normally used in packaging. New containers and new bags have been developed and further progress along these lines may be expected. Certain permanent gains will result from these activities."

For the week ended July 11, paper mill activity (excluding mills producing only newsprint and paperboard) stood

at 67.2 per cent of six-day capacity, the lowest since September 10, 1938, and caused partly by vacations. It compared with the year's high of 104.7 per cent for the week ended January 22 and with the peak of 108.6 per cent for the week ending November 1, 1941. Part of this loss has since been recovered.

Printing papers and paperboard have shown the greatest production declines among the main divisions of the industry. Production of wrapping paper has moved contrary to the general trend this year and established a new peak in May. Tissue and absorbent paper also have a better-than-average record this year, with output at a new high in April. In wrapping papers, new orders have been relatively well maintained, despite a downward trend in retail trade, conservation programs and curtailment in civilian goods production.

Paperboard production last year showed the greatest increase of any of the major divisions of the industry but that expansion apparently was partly at the expense of this year's production. While paperboard has many war uses and also serves as a substitute for certain packaging materials no longer available, it is affected by declining consumer goods production and reduced retail trade activity. Waste paper is the industry's principal raw material and last year's heavy drain on supplies culminated in the government's request to the public to save waste paper. The response was very favorable.

"BOSS" No. 415 LIFT



This handy device saves space and relieves a trying situation in handling viscera from the killing floor to the paunch table.

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It may be operated by a hand wheel or by motor. It has self-operating brake which positively holds the load at any point and prevents it from slipping back.

* * *

When the pan is raised from the floor and reaches the top of the table, the contents are automatically discharged. Release of the brake allows it to descend by its own weight.

* * *

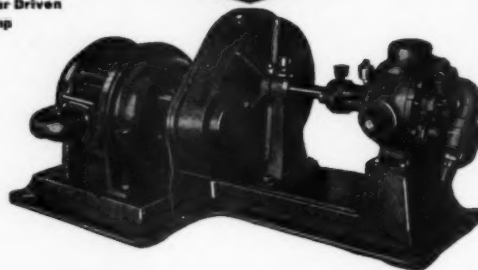
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Best Of Satisfactory Service

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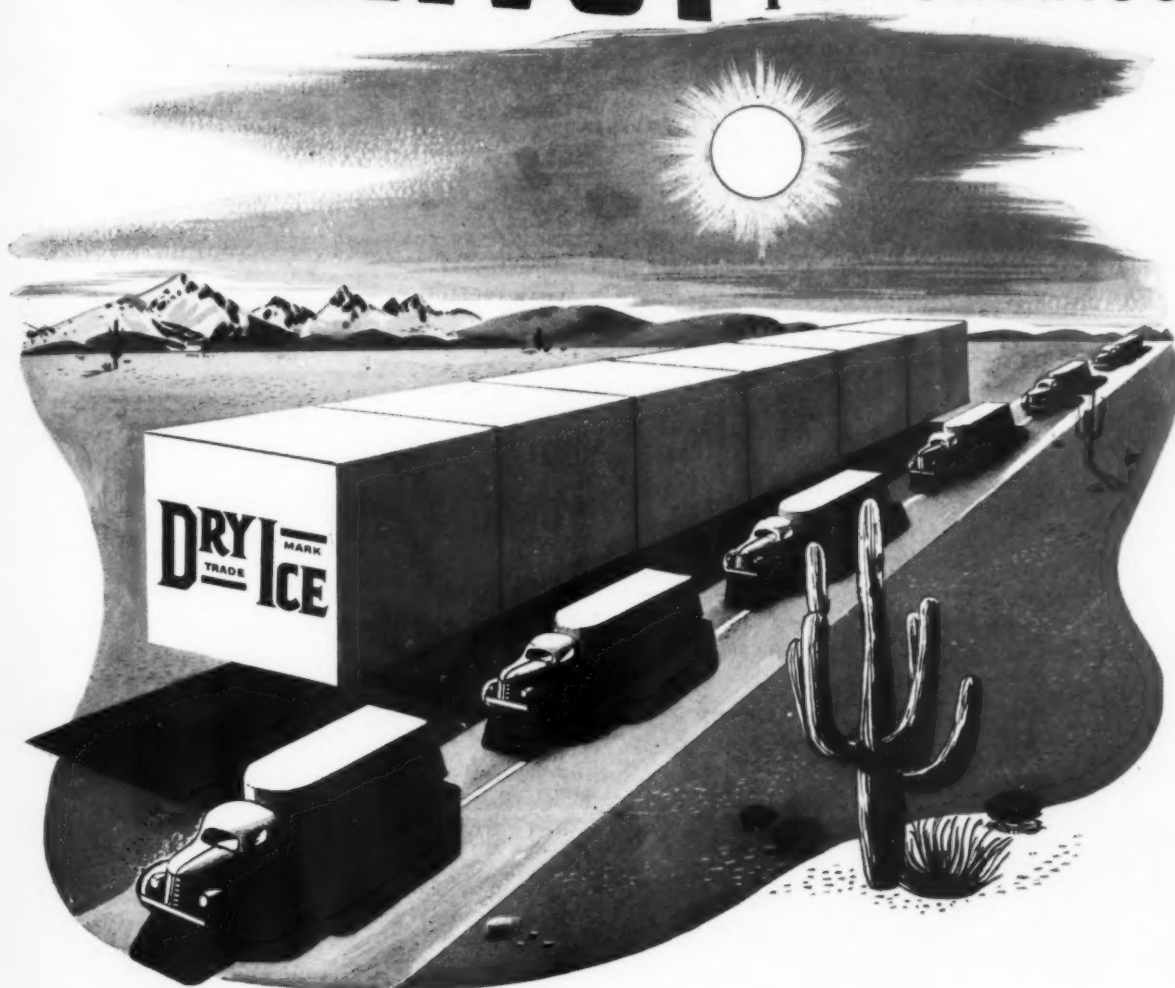


Valuable time in securing materials and in production often can be saved when you order a "standard" Viking Rotary Pump, instead of a "special." In addition, you help conserve vital steels and alloys.

Consult your nearest Viking representative, or the factory, in regard to your War-time rotary pump problems. Suggestions may be offered to speed up delivery time many weeks. Also send for free 44-page catalog showing many standard models and sizes of Viking Rotary Pumps... Write today.

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NATION-WIDE "DRY-ICE" SERVICE—DISTRIBUTING STATIONS IN PRINCIPAL CITIES

Packer Accident Rate Less Favorable in 1941

BASED on the injury experience of 53 meat packing plants, the 1941 safety record of the industry was less favorable than in 1940. The frequency rate of injuries was up 7 per cent for the industry and the severity rate was 26 per cent higher than in 1940. These are the figures reported in "Accident Rates in the Meat Packing Industry," compiled by the National Safety Council.

The safety record of the packing industry compared with other industries, is not unfavorable. While the frequency rate of injuries was slightly higher than the average for all industries, the severity rate was lower than for other industrial groups. Compared with 1928 real progress has been made, with a 47 per cent reduction in frequency and a 43 per cent cut in severity of injuries.

The best records for safety were made by the larger packing plants, says the report, for their severity rates were the lowest. The Sioux City plant of Armour and Company during the period established the best all-time no-injury record of the industry—4,054,449 man-hours without an accident. One of the main safety problems of the industry is the prevention of accidents resulting in permanent partial disabilities. At the present time, a high pro-

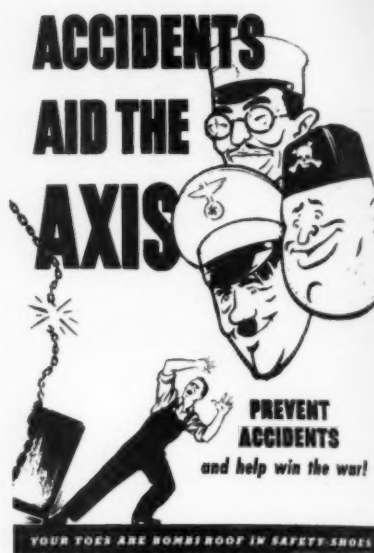
portion of injuries is of this type—one out of every 14. This compares with an average of one in 20 for other industries.

Handling of boxes and barrels of meat products, especially by hand, accounted for the largest number of injuries in the industry last year. Percentage of injuries from this source amounted to 27 per cent of the total and was considerably above the average for other industries. Lifting with the back, instead of with the legs, and injuries to feet, legs and hands from falling loads were the main causes of accidents in this category. Next most frequent source of injuries was the use of hand tools, particularly knives. Twenty per cent of all accidents were in this classification.

The safety records of small packing plants showed about twice as many accidents per million hours as in large or medium-sized plants. In severity of accidents, the number of man-hours lost per 1,000 hours, the small plants had a rate about double that of plants in the other two categories. The item "severity of accidents" in small plants was more than 600 per cent larger than in 1940.

On the other hand, there has been a marked improvement among small plants since 1933 in reducing the frequency of accidents. In the past nine years, there has been a reduction of 41 per cent. The sharp increase in se-

ACCIDENTS AID THE AXIS

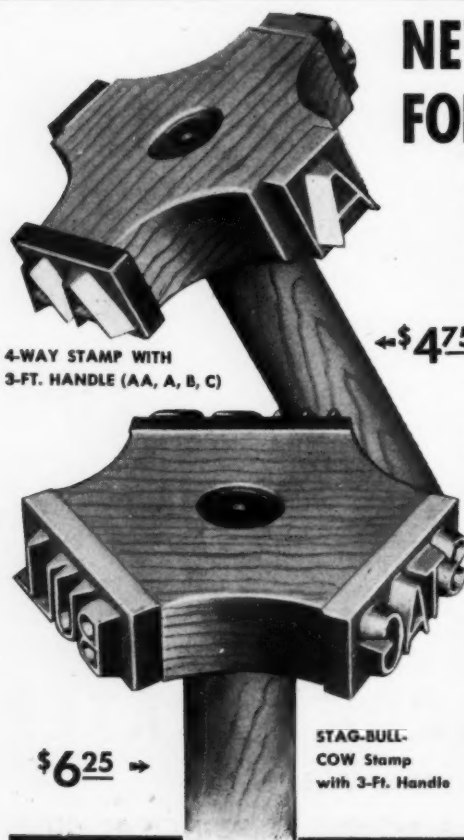


NO LAUGHING MATTER

Lehigh Safety Shoe Co., Inc., has issued this 12- by 18-in. two-color poster to emphasize the role played by safety shoes in preventing industrial accidents which might impair production of war materials.

verity last year is not likely to be repeated in the small plants in coming years if the accident frequency rate continues to decline as in the past.

NEW, TIME-SAVING BRANDERS FOR MARKING BEEF ON HIGH RAILS



4-WAY STAMP WITH 3-FT. HANDLE (AA, A, B, C)

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Send in your order immediately!

HANDY, EASY-TO-USE, LOW COST

Popular hand-stamps provide a satisfactory answer to all grade marking problems . . . superior design, construction and performance . . . meet OPA Requirements. Adjustable 4-way stamp, (AA, A, B, C) only \$9.25 . . . STAG-BULL stamp, only \$4.50, Individual COW stamp, only \$1.75, Violet Ink, \$1.00 per quart, Heavy-duty stamp pad, \$1.50. Order today!



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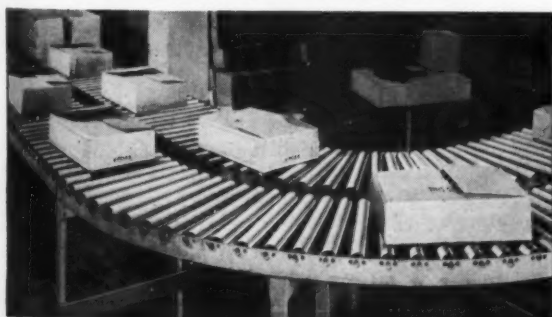
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Increasing productive time of workers—conserving and serving labor—avoiding wasteful waiting for materials—cutting short handling time—eliminating congestion, unnecessary and repeated handling—Standard conveyors, power and gravity, and Standard Stainless Steel Spiral Chutes have helped hundreds of meat and food packers to solve their handling problems profitably.

Send for booklet NP-8 "Conveyors by Standard"—a valuable reference book on conveyors and conveying methods—contains many installation pictures—indicates type of conveyors best suited to meat and food product handling.

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OF VALUE"



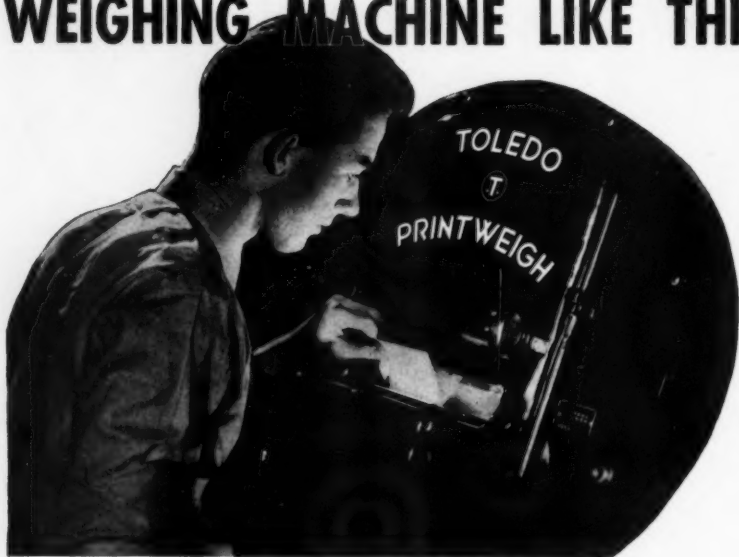
Let an **EXPELLER ENGINEER** *help your operators*

In the production of cracklings, the proper handling of your equipment is highly important. Many times, plants fail to get the best production from their machines because the equipment operators are not handling the material properly. By working with operators in the plant, Expeller Engineers are able to save customers thousands of dollars annually. Expeller Engineers are glad to come into your plant, survey your present operations, and show your operators where they can improve on your methods and products, thereby increasing profits. These Expeller Engineers have had years of training and experience. That's why they are equipped to give expert advice. Why not have your present plant operations checked by an Expeller Engineer? It costs you nothing.

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● Meat Packers everywhere need *printed* weight records for greatest operating efficiency. Send now for free book entitled "Guarding Meat Profits." Toledo Scale Company... Toledo, Ohio.



Leaflet Tells Army How to Care for War Lards

In order to inform army cooks and mess sergeants on proper methods of taking care of the new war lards, the subcommittee on war lard of the American Meat Institute's lard committee prepared a leaflet which was accepted by the Quartermaster Corps and the Veterinary Corps of the Army. Approximately 25,000 copies of the leaflet are being distributed to each of the individuals who received a copy of the National Live Stock and Meat Board's "Baking Manual for the Army Cook."

The further suggestion was made that it might be helpful if packers would insert a copy of the leaflet in each shipment of war lard. The Institute has a quantity of the leaflets on hand and will furnish copies as long as the supply lasts.

The leaflet emphasizes that "good lard like good butter is best when fresh" and states that in the case of Type 1 war lard (no lecithin) refrigerated storage is preferred and that the lard can be stored for eight months at 30 to 40 degs. F.; five months at 40 to 60 degs. F.; three months at 60 to 70 degs. F. and one month at 70 to 80 degs. F. Type 1 is packed in 1-lb. and 4-lb. cartons for mess kitchens, 50-lb. coated metal containers for post bakeries, 57-lb. tubs for post bakeries and 400-lb. drums for post bakeries.


Refrigerated storage is also preferred for Type 2 (overseas use and contains lecithin) which can be stored for one year below 50 degs. F.; eight months at 50 to 60 degs. F. and four months at 60 to 80 degs. F. Type 2 is packed in 5½-lb. tins for mess kitchens and 37-lb. tins for bakeries, etc.

VITAMINS IN PAUNCH MATERIAL

The long search by the packing industry for a commercial use for the paunch material of cattle and sheep may be in the process of solution. Two University of Wisconsin biochemists, E. B. Hart and Allan Booth, have found that this present packinghouse waste material contains a high vitamin potency. They have worked out a process of extracting a high vitamin B concentrate which can be used in swine and poultry feeds.

The extraction of the concentrate from the paunch contents involves heating the material to approximately 194 degs. F., under constant stirring, for 15 minutes. The juice is then pressed out. No filtration is required. Finally, the expressed liquid is evaporated to dryness.

High vitamin B concentration of the product is due to the vast number of microorganisms in the rumen of cattle or sheep. To obtain the highest amount of vitamins, Hart points out, it is necessary that the cattle and sheep be fed properly before slaughter. Hay and straw alone, without grain, will not produce a highly concentrated product.



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Company is proudly flying
the coveted Minute-Man
Flag... proud also are we
of our loyal employees who
are so unselfishly serving at
home by buying War Bonds.
They, too, are a cog in the
Victory machine.



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Chas. W. Dieckmann

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U. S. Employment Exceeds Normal Quota of Workers

The nation's employment reserves are now being tapped as production of consumer goods makes way for a growing output of war materials, the division of industrial economics of The Conference Board, New York, announced recently. More men and women were at work during May than in any previous period in the nation's history, the board reported.

"On the basis of preliminary estimates the gain in May brought the figure for total employment above the estimated number of persons who compose the nation's economic labor force," stated the board. "Not since May-October, 1929, has the level of employment ever before surpassed the number of persons normally in the labor market."

The organization predicted that mounting acceleration of inductions into the armed forces, continued expansion of war production and increased farm employment will further widen the gap between total labor requirements and total habitual workers. "Such labor requirements," says the board, "can no longer be met simply through tapping the pool of habitual gainful workers, but must be met increasingly through the attraction of persons who customarily do not enter the labor market."

"Current estimates of the War Manpower Commission indicate that by the year's end the net excess of employment over the normal labor force may mount to about 3.5 million. These estimates issued by Brigadier General McSherry are based upon the induction of 3.4 million into the military services and the employment of an additional 10.5 million in war production work during 1942. In 1943 the military forces would again induct 3.5 million, while 2.5 million more persons would be engaged in war work."

LAY PLANS FOR CHEMICAL EXPOSITION

Regarded as an important contribution to the war effort, the National Chemical Exposition will be held at Hotel Sherman, Chicago, November 24 to 29. An attendance of around 20,000 is expected by Victor Conquest, director of research for Armour and Company, who is chairman of the convention committee. The exposition will be of interest to research chemists, executives of industrial plants, engineers and purchasing agents.

"This year's show will be twice as large in the number of exhibits and floor space as the first exposition held by the Chicago section in 1940," Mr. Conquest states. Active in the promotion of the event are two other members of the packing industry—R. C. Newton and H. E. Robinson of Swift & Company. H. R. Kraybill of the American Meat Institute is a member of the advisory committee.

Tanners Shift Meeting to New York

Annual fall meeting of the Tanners' Council of America will be held at the Waldorf-Astoria hotel, New York City, October 15 and 16, instead of in Chicago, it was announced recently. The middle-of-the-week dates were chosen to conform with requests by the Office of Defense Transportation to avoid weekend travel.

After the war, it is hoped to return the meetings to Chicago, the council announced. This year, however, the change to New York was considered advisable because of the difficulty of bringing speakers and government officials to Chicago and present the type of meeting planned. The problem of hotel accommodations at Chicago, where two major establishments have recently been requisitioned by the Army, was another factor influencing the change of location for the convention.

ARMY DEHYDRATION WORK

Work with dehydrated meat in newer types of army rations indicates that the product has merits and that further developments will result in an ideal food material where refrigeration, containers and space are limited. This comment on dehydrated meat was made at the national convention of the International Stewards' and Caterers' Association this week in Chicago by Lieut. W. A. MacLinn of the Army Quartermaster Corps. As far as the Army is concerned, a completely satisfactory dehydrated meat is not yet available, Lieut. MacLinn told convention attendants.

Lieut. MacLinn mentioned that the Quartermaster Corps is working with a large number of dehydrated food products, including butter, cheese, eggs and milk in addition to a variety of vegetables. Although many of the dehydrated food products are not yet available for civilian use, he predicted that they would play a large part in the nation's diet after the war is over.

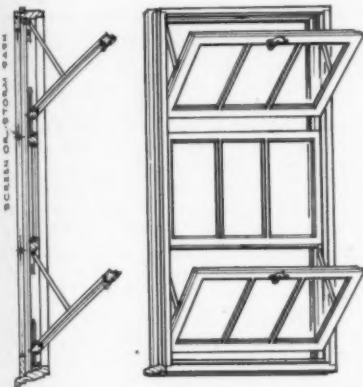
REQUEST LIVESTOCK CEILINGS

Ceilings on livestock to make prices equitable for the farmer, packer and retailer were urged in the closing convention session of the National Association of Retail Meat Dealers in Chicago this week. Another resolution asked that, if possible, lend-lease meat buying be held up until the heavy marketing of hogs gets under way. Removal of all crop control limitations to permit unlimited food production was also asked, and the idea of a national retail sales tax was opposed. Another resolution asked a 40-day credit limitation period for the food industry to restrict credit to consumers.

NEW EQUIPMENT *and Supplies*

PROJECTED WOOD SASH

The serious problem of providing adequate windows in industrial construction despite the handicap of priorities on critical materials, may have been solved by development of projected wood



window sash, just announced by the National Door Manufacturers Association, Chicago. The new sash were engineered by the architects, Graham, Anderson, Probst and White, under the supervision of a technical committee representing the NDMA membership.

The new sash, to be supplied as "national projected wood sash," are treated with a toxic preservative to give the wood increased resistance against possible deterioration, without the drawbacks of discoloration or impaired finishability of surface. Structurally the sash are said to be so skilfully engineered that their strength and facility of operation are very satisfactory.

National projected wood sash are offered in 18 standard basic units, each basic unit an opening in itself. Units may be installed individually or various units may be combined, in height and width, to meet any window sash requirement in industrial buildings, schools, etc. Standardized frame is designed to accommodate either bottom pivoted in-projecting vents or top pivoted out-projecting vents without modification or change in hardware requirements.

Streamlined in every detail, these units provide maximum light area per opening. Operating hardware is friction controlled and holds the ventilator in any desired open position without danger of banging or slamming with resultant glass breakage. All necessary hardware for one complete unit weighs only 3 lbs.

All frames are completely factory fitted and all sash prefitted to exact size to reduce installation labor. Since ventilators are of projected rather than

pivoted type, screening or storm sash may be easily and economically installed.

According to architects who have inspected the new sash, they are satisfactory for new construction, replacements or repairs. The sash will be manufactured by many members of the National Door Manufacturers Association, as well as other mills in every part of the country.

MAPLEINE FORMULA CARDS

Handy and colorful sausage and meat product formula cards are being sent out by Crescent Mfg. Co., Seattle, makers of Mapleine, to inform packers and sausage manufacturers on the use of the firm's product. The cards point out that Mapleine brings out the rich natural taste in sausage and loaves and is particularly suitable for pork products. Mapleine is a non-maple, all vegetable flavoring agent.

Many of the formulas are reprinted from THE NATIONAL PROVISIONER. Individual cards have been sent out giving formulas and processing directions for use of Mapleine in liver sausage, pork sausage, Virginia style baked loaf, summer sausage, Berliner sausage, Roman bacon, thuringer, American style salami, barbecued fresh ham, Old Dominion baked loaf, and Smithfield style baked loaf. One card covers use of Mapleine in cures for S. P. and D. C. hams and bacon, baked hams, pressed hams, corned beef and other items.

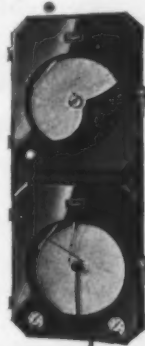
FIRE BOMB EXTINGUISHER

A new, war-born product that extinguishes magnesium fires and bombs, instead of merely confining the fire, is being produced by Waverly Petroleum Products Co., Philadelphia. Known as "Speedi-Out," the product operates by cutting off the supply of oxygen, without which the bomb cannot burn. In a demonstration test at Wright Aeronautical Corp., Speedi-Out extinguished a magnesium fire bomb in two minutes, 53 seconds.

Speedi-Out is a hard coal tar pitch that is non-abrasive, non-corrosive and non-toxic. It has a 6/35 mesh with a softening temperature exceeding 300 degs. F. The manufacturer points out that by extinguishing the magnesium fire instead of merely confining it, Speedi-Out lessens damage to machines and other property. When dry, it can be chipped off. Product is packed in 100-lb. burlap bags and can be applied by anyone with a long-handled shovel.

TIME SCHEDULE CONTROLLER

Maintaining exact temperature (such as in the smokehouse), pressure, flow or liquid level according to a predetermined time schedule is the duty of the new Taylor Fulscope time schedule controller. After the ideal processing schedule has once been determined, it is said to be possible, with this new Taylor instrument, automatically and precisely to repeat the process as many times as desired.



Cam and chart are individually mounted and conveniently located for instant visual comparison on this latest development of the Taylor Instrument Companies, Rochester, N. Y. The time schedule controller is said to present many improved features, among them: friction drive cam assembly which permits rotation of cam without loosening any locking means; improved means of resetting one cam without disturbing the other in an instrument with two complete control mechanisms; each cam capable of operating from one to four air valves or micro-switches for actuating any external mechanism such as a valve, bell or light, and do this automatically in any desired relation of one to the other; and the automatic return of the cam to the starting position.

An optional feature of the controller is the interrupter timer, which allows extreme flexibility in both the rise and the holding periods of the process under control. This timer permits use of a very fast cam clock for a rapid rising period, but reduces the speed of the clock to increase the length of the holding period. The rising period, the holding period, or both, may be increased as much as 6½ times normal period with this new timer. It is built into the controller, eliminating the need for a separate timing controller.

The new time schedule controller is available in all control forms, including automatic reset and pre-act. By addition of pre-calibrated assemblies it can easily be converted to fit any process requirements which might arise in the future. It has a universal case for face or flush mounting.

Watch this page for new materials and new pieces of equipment designed to speed up and improve packinghouse operations for greater efficiency.



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BLADES

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3 arm blades 50c per set

No. 6 blades 2 1/4 inches long

ALL OTHER SIZES at

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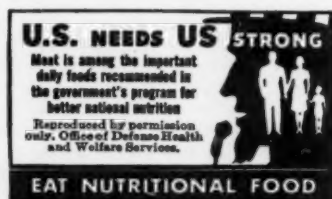
GLEN ELLYN, ILLINOIS

Telephone 719

New Advertising Emblem Boosts Meat for Nutrition

A powerful message on meat appears in new wording approved for use in connection with the government's "nutritional food" emblem titled "U. S. Needs US Strong." The wording applying specifically to meat was devised by the American Meat Institute.

As approved by the U. S. Office of Defense Health and Welfare Services for use in meat industry advertising, the language reads "Meat is among the important daily foods recommended in the government's program for better national nutrition." The emblem containing this wording (see reproduction herewith) will appear shortly in national advertising of the American Meat Institute and large numbers of mats are being distributed to meat retailers throughout the country. By means of the mat, retailers may tie-in directly



with the government's nutrition program and with the Institute's meat educational program. Shortly the emblem will start appearing in retailer's local advertising, in newspapers as well as in handbill and point-of-sale advertising.

Meat packers desiring to use the emblem in their own advertising have been given permission to do so if they will observe the rule that neither the design nor the language may be altered or changed in any manner and, furthermore, that if any other products are mentioned or illustrated in the advertisement in which the emblem is used, then meat packing companies must assure themselves that the foods are among those recommended in the government's national nutrition program.

NWLB CONCLUDES HEARINGS

The National War Labor Board panel in Chicago has concluded hearings begun July 6 on the cases involving 50,000 employees of Swift & Company, Armour and Company, Wilson & Co. and Cudahy Packing Co. On the Swift case, the issue of hours has been settled by agreement, according to announcement of N. P. Feinsinger, chairman of the panel.

In the other cases the major issues of wages, hours and union security remain to be settled, although a number of minor points have been agreed upon. The remaining issues have been submitted to the panel for further recommendation.

In the Swift case, the unions involved were the International Brotherhood of

Swift Employees, the Packinghouse Workers Organizing Committee of the CIO and the Amalgamated Butchers and Meat Cutters of North America. Only the CIO was involved in the Armour, Wilson and Cudahy cases. In the Swift and Wilson cases the question of drawing up a first contract was involved. In the other two, the question was renewal of prior contracts.

Sausage Output Hits 100-Million Pound Mark First Time

FOR the first time in history, monthly sausage production in federally inspected plants climbed over the 100-million lb. mark in July. Total output was 100,319,872 lbs., showing a sharp gain over the previous record of 92,902,916 lbs. set in June, 1942 and much above the 85,894,000 lbs. turned out in July, 1941. Last month's record-breaking production was achieved by the sausage manufacturing industry in spite of difficulties with supplies and price ceilings.

There was a little letup in production of canned meats and meat food products; total for July was 161,479,772 lbs. against 171,262,694 lbs. in June and 87,852,000 lbs. in July, 1941. The greatest losses in July production of canned items were in "soups" and "all others"; the latter classification would include chili con carne and similar items.

Production of sliced bacon and loaf products was sharply in excess of last year's volume.

Summary of meat and meat food products prepared and processed under federal inspection during July, 1942:

Meat placed in cure—	
Beef	11,964,862
Pork	293,476,089
Smoked and/or dried—	
Beef	6,120,897
Pork	181,636,296
Sausage	
Fresh finished	11,343,681
Smoked and/or cooked	78,210,296
To be dried or semidried	10,760,083
Loaf, headcheese, chili con carne, jellied products, etc.....	
	17,058,633
Cooked meat—	
Beef	806,558
Pork	28,065,490
Canned meat and meat food products—	
Beef	11,041,281
Pork	94,728,213
Sausage	29,341,086
Soup	6,101,653
All other	28,267,580
Bacon, (sliced)	37,094,103
Lard—	
Rendered	123,296,622
Refined	116,894,248
Canned	108,012
Rendered pork fat—	
Rendered	15,838,573
Refined	9,112,965
Canned	676,804
Oil stock	12,854,580
Edible tallow	24,562,548
Compound containing animal fat	3,938,727
Oleomargarine containing animal fat	2,039,063
Miscellaneous	1,160,616,102
Total	1,160,616,102

*This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

Retailers' Convention

(Continued from page 11.)

Turning to "the so-called meat shortage which has attracted a great deal of attention in the public press in the past few weeks," Mr. Eastwood declared that many different and mistaken "explanations" of the situation had appeared.

"None of these so-called explanations is correct," he stated. "While normally, June, July and August constitute the season of lightest receipts, meat animals have been coming to market this year in substantial numbers, as is evidenced by the fact that the output of meat in government inspected plants for June was 29 per cent above June, 1941, and 45 per cent above the average June output for the past ten years." July figures show continued heavy slaughter, he said.

Mr. Eastwood said "the story that meat is being stored to affect the price is old enough to have whiskers." While conceding that meat purchases for our armed forces and lend-lease use have been immense, he declared that these purchases had not seriously curtailed the supply of meat available for civilian consumption. "Our slightly reduced current civilian trade," he said, "is on a basis which would have been regarded as heavy volume in normal years."

The Armour president attributed the current tightness of civilian meat supplies primarily to mounting national income: "With nearly everybody working, with record high wages being paid and with many items of normal commerce off the market, people are spending a larger-than-usual portion of their increased income for meat. The demand is steadily rising and the available supplies, even though large, will not permit everyone to have all the meat he wants. So we have the phenomenon of what looks like a shortage of meat when the volume going through your stores is close to a record." In pre-price ceiling days, he said, the law of supply and demand would have taken care of the situation.

Mr. Eastwood characterized price ceilings as "our biggest headache at the moment" and called the regulations "the most complex and cumbersome that can be imagined." Granting the necessity of price control to help avert inflation and "to permit a widespread use of meat by millions of people who are working or fighting to save democracy and the American way of life," the speaker continued:

"Our Meat Education and Nutrition Program" was the subject of an address by Wesley Hardenbergh, president, American Meat Institute, on the opening day of the convention. Mr. Hardenbergh traced the progress of the industry's nation-wide advertising campaign and gave the retailers a preview of its future developments. The meat retailers, who have played an important part in conducting the campaign, expressed enthusiasm over its successful conduct.

Mr. Hardenbergh devoted part of his speech to the topic of meat undersupply

and its underlying causes. "We recognize," he said, "that there may be temporary undersupplies of meat of one kind or another. However, it is suggested that when questions of undersupply arise, meat salesmen should explain that ours is a long-range educational program.

"It takes years to educate people. We must keep consumers aware of the value of meat—keep them in the habit of wanting meat even when it is in undersupply, so that when supplies increase, the demand will be there. If we neglect consumers now, they will neglect meat in the future."

Speaking at a special retailers' night program on August 18, R. C. Pollock, general manager, National Live Stock and Meat Board, emphasized the major role being played by meat in feeding U. S. civilians and military men and in meeting Allied food requirements.

"Never in the history of the nation's livestock and meat industry," declared Mr. Pollock, "has it faced such a challenge as confronts it today in connection with America's war effort.

Demand Is Three-Fold

"The demand for the industry's finished product—meat—is three-fold. Abundant supplies of meat must be available for our armed forces. The average man in the army is consuming 18 oz. of meat per day, compared to an average per capita civilian consumption of 6½ oz. per day in the United States last year. Plenty of meat must be available for exporting to our allies overseas. Meat is going forward in ever-increasing quantities to England, Russia and other countries."

Oscar G. Mayer, president, Oscar Mayer & Co., addressed the retailers' annual banquet on August 20.

Mr. Mayer said he doubted the present need for meat rationing in any form. "Meatless days," he said, "are a needlessly drastic and melodramatic approach to this problem and for the long pull tend to divert the attention of the public from the importance of meat in the diet," at a time when this fact is being almost universally recognized by physicians, dietitians and others.

The suggestion that retail price ceilings possibly could be kept in line through checking by consumers of prices asked was mentioned at the Wednesday afternoon session by J. Charles Laue of the Office of Price Administration. The OPA representative said that his bureau "means business in dealing with the 5 or 6 per cent of the organizations not cooperating with OPA plans."

Ignorance, professed or actual, will not be accepted by the OPA as an excuse for ceiling violations, Mr. Laue said. However, he admitted, control will be impossible unless there is widespread acceptance of the plan. "Many of our 132 million people do not know, or care, about price control."

On the question of possible meat rationing and allocation of supplies, Laue said these measures were the only way to achieve equitable distribution.



Cheese-Meat-Loaves made with this Special Process Cheese

Picnics close to home are taking the place of long drives into the country this summer. That means housewives are looking for something different—something easy to fix—to fill those millions of extra sandwiches for picnic lunches.

Meat loaf manufacturers who want variety . . . who are looking for profitable meat-loaf specialties . . . will be cashing in on Cheese-Meat-Loaves made with Special Swiss Blended with American!

Specially made for meat loaf manufacture, this dependable cheese product won't smear or run at usual baking temperatures. It supplies that extra-tempting flavor that means so much in a successful sandwich.

Feature the Cheese-Meat-Loaf regularly for extra sales and profits. And for outstanding zest and taste-appeal, make sure your Cheese-Meat-Loaf is made with Special Swiss Blended with American. Write today for prices!

WARD MILK PRODUCTS DIVISION
KRAFT CHEESE COMPANY
500 Peshtigo Court, Chicago, Ill.

... makers of Meloward, the widely used dried skim milk for sausage manufacture

Dehydration Limited as Aid in Feeding Britain

Commenting on the problem of food supply to Britain in a recent broadcast, Paul H. Appleby, Under Secretary of Agriculture, declared that important saving in shipping space has been made by dehydration, particularly through recently-developed techniques, but that in popular discussion its importance and utility have been exaggerated to some extent.

"Dehydration," said Mr. Appleby, "is efficient only when the dehydrated product is not something which can be produced in sufficient quantities in Britain. Vegetables, for example, are produced over there in sufficient quantity. In other commodities dehydration is efficient only when a sufficient amount can be produced to make it possible for the Food Ministry to distribute these foods to the whole population or to some readily divisible sector. Plants for dehydration require metals for which there is other critical need. So it is that dehydration beyond the familiar drying of fruits has been chiefly important in the case of milk powder and dried eggs. Both of these products are in universal use in Britain now, and both are highly regarded.

"Dehydration of meat is being advanced on a somewhat limited scale. Dried beef is of course familiar and popular. Other meat which can be used as chopped meat is going more and

more to be dehydrated, with metals priority and plant capacity being the limiting factors. Otherwise improvement in shipping efficiency has been and will be in deboning, better packing and modified refrigeration."

Mr. Appleby reported that while the people of Britain need more food than they did before the war they are actually getting less—only enough so they function well.

"It is plain that the diet should not be reduced," said Mr. Appleby. "It has been stabilized at its present level and should be maintained at that level. The present diet is of about the sort our people, as a nation, had during the depths of the depression, but less varied and much more fairly distributed. It runs rather heavily to bread and potatoes. . . .

"Food is more fairly distributed in Britain, I believe, than in any other large population in the world. This is partly because of the small physical area of the country and the relatively uniform spread of population, partly because so much food is imported and therefore relatively easily subject to governmental management, and it is considerably because, in addition to those other factors, everybody wants the food to be fairly divided. . . ."

Invest in Victory! Buy United States War Bonds and Stamps.

Yanks in Australia

(Continued from page 9.)

two days a week. Portions are generous, and the food is attractively served.

In addition, each man has a supplementary ration allowance of sixpence (about 10c) a day which is paid into a company fund and spent as the men desire on supplementary rations—fruit juice, fresh fruit or other items.

Here is a typical winter day's menu, as served at a big United States camp located near one of Australia's capital cities:

BREAKFAST: French toast, syrup, boiled eggs, bacon, oatmeal, fresh milk, coffee, sugar, butter. **DINNER:** Roast beef, pan gravy, mashed potatoes, buttered turnips, celery, jam, bread and butter, coffee and milk, sugar. **SUPPER:** Pork sausage loaf, macaroni and cheese, vegetable soup, candied carrots, cabbage salad, bread and butter, bread pudding, cocoa.

Although the Allied armed forces have first call on the nation's food resources, military demands are constantly related to Australian civilian needs to ensure adequate supplies of basic foodstuffs for the civilian population. In this effort, the U. S. Army helps by importing from the United States foodstuffs which are not plentiful in Australia, such as tea, coffee and cocoa. In addition, it imports its own tobacco and thus relieves the strain on Australia's limited supplies.

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BOSTON, MASS.

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TRY **AULA-SPECIAL**

Wise packers profit by the other fellow's experience. The enthusiastic acceptance with which AULA-SPECIAL has been received from coast to coast indicates that here at last is the perfect cure.* Follow the trend to AULA-SPECIAL by sending for your liberal free working samples today!

*Complete except for necessary salt

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MARKET SUMMARY

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Hogs and Pork

HOGS

Chicago hog market this week: Heavy weights steady. Others 5 to 15c lower.

	Thurs.	Week ago
Chicago, top	\$15.10	\$15.25
4 day avg.....	14.45	14.35
Kan. City, top.....	14.65	14.75
Omaha, top	14.70	14.85
St. Louis, top.....	15.10	15.25
Corn Belt, top.....	14.75	14.85
Buffalo, top	15.85	15.90
Pittsburgh, top	15.00	15.50

Receipts—20 markets

4 days	266,000	275,000
--------------	---------	---------

Slaughter—

27 points*.....	521,565	599,447
Cut-out	180-	220-
results	220 lb.	240 lb.
This week....	—1.49	—1.55
Last week....	—1.46	—1.51

PORK

Chicago carlot pork:

Green hams,			
all wts.	24 1/2 @ 25 1/2	24 1/2 @ 25 1/2	
Loins, all wts. .23	@ 28	23 @ 28	
Bellies, all wts. 15 1/2	@ 16	15 1/2 @ 16	
Picnics,			
all wts.	23 1/2 @ 23 1/2	23 1/2 @ 23 1/2	
Reg. trim'ngs. .22 1/2	@ 23 1/2	22 1/2 @ 23 1/2	

New York:

Loins, all wts. .24	@ 32	24 @ 31
Butts, all wts. .29	@ 33	29 @ 32 1/2

Boston:

Loins, all wts. .26	@ 31	26 @ 31
---------------------	------	---------

Philadelphia:

Loins, all wts. .26	@ 30	26 @ 30
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LARD

Lard—Cash	12.85b	12.85
Loose	11.90b	11.90b
Leaf	12.40n	12.40n

*Week ended August 15.

Cattle and Beef

CATTLE

Chicago cattle market this week: Early advance lost on steers. Closing prices steady. Cannerns and cutters 15 to 25c higher. Bulls 10 to 15c higher.

	Thurs.	Week ago
Chicago steer, top....	\$16.40	\$16.50
4 day avg.....	14.90	14.40
Kan. City, top.....	14.50	14.75
Omaha, top	15.00	15.50
St. Louis, top.....	15.00	15.00
St. Joseph, top.....	15.25	15.25
Bologna bull top....	12.00	11.85
Cutter cow, top.....	9.35	9.00
Canner cow, top.....	8.50	8.25

Receipts—20 markets

4 days	251,000	259,000
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Slaughter—

27 points*	189,356	192,081
------------------	---------	---------

BEEF

Steer carcass, good

700-800 lbs.

Chicago ..	\$19.00 @ 20.50	\$19.00 @ 20.50
Boston ...	20.00 @ 22.00	20.00 @ 21.50
Phila.	20.00 @ 23.00	20.00 @ 23.00
New York. .	20.00 @ 24.00	20.00 @ 24.00

Dr. cannerns, Northern

350 lbs. up....	.14 @ 14 1/4	.14 @ 14 1/4
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Cutters,

400 @ 450 lbs....	.15 @ 15 1/4	.15 @ 15 1/4
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Cutters,

450 lbs. up....	.15 1/4	.15 1/4
-----------------	---------	---------

Bologna bulls,

600 lbs. up....	.15 1/4	.15 1/4
-----------------	---------	---------

*Week ended August 15.

Chicago prices used in compilations unless otherwise specified.

PROVISION STOCKS

Chicago—August 14

Total lard	28,284,350
D. S. clear bellies.....	9,549,400

By-Products

HIDES

Thurs. Week ago

Chicago hide market quiet but firm.

Native cows15 1/2	.15 1/2
Kipskins20	.20
Calfskins25 1/4	.25 1/4
Shearlings	2.15	2.15

New York hide trade firm.

Native cows15 1/2	.15 1/2
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TALLOW, GREASES, ETC.

New York tallow dull.

Extra	8.62 1/2	8.62 1/2
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Chicago tallow quiet.

Prime	8.62 1/2	8.62 1/2
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Chicago greases weak.

A-White	8.75	8.75
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New York greases slow.

A-White	8.75	8.75
---------------	------	------

Chicago by-products:

Cracklings	1.21	1.21
Tankage, unit pro....	1.07 1/2	1.07 1/2
Blood	5.75	5.75

Digester tankage

60%	71.00	71.00
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Cottonseed oil,

Valley12 1/2 b	12 1/4 @ 12 1/2
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BUSINESS INDICATORS

Wholesale Prices (1926=100)

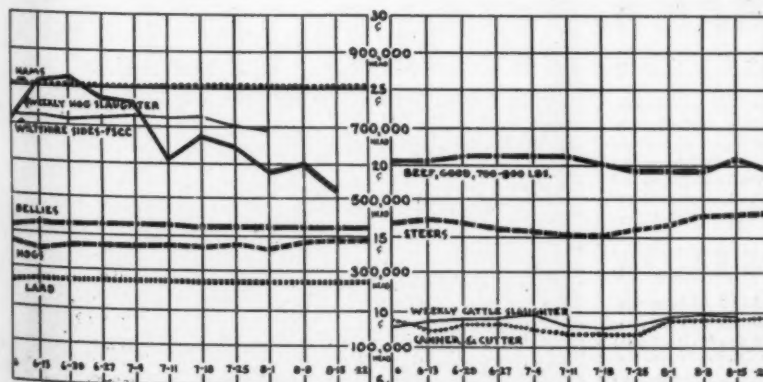
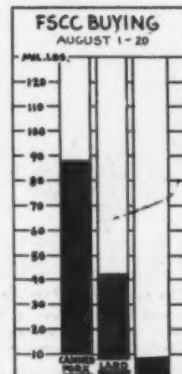
	Aug. 1	July 25
All commodities. .	98.6	98.4
Food	100.1	98.9

Weekly Earnings June May

	1942	1942
All manufacturing.	\$37.99	\$37.43
Meat packing	32.89	31.87

PRICES, KILL AND FSCC BUYING

Curves in the first column chart show trends of wholesale pork and hog prices and hog kill. Second column curves show price trends for steers and canner and cutter cows, good beef and weekly cattle slaughter at 27 market points.



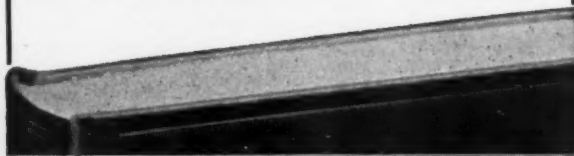
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- Cloves
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- Lemon Extract
- Extract of Ginger
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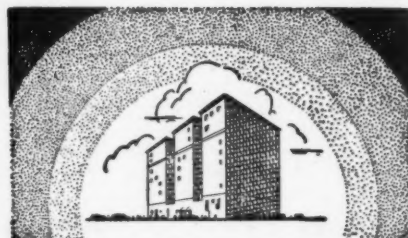


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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

Carlot trading loose, basis, f.o.b. Chicago or Chicago basis, Thurs., Aug. 20, 1942

REGULAR HAMS		
Green	†S.P.	
8-10	25%	26
10-12	25%	26
12-14	25%	25%
14-16	24%	25
10-16 range	24%	

BOILING HAMS		
Green	†S.P.	
14-18	25	25
18-20	23%	24%
20-22	23%	24%
22-24	23%	25%
24-26	23%	25%
26-30	23%	25%
25/30, 2's inc.	25%	26

SKINNED HAMS		
Fr. & Fr. Fran.	†S.P.	
10-12	28	28 1/4
12-14	27	27 1/4
14-16	26 1/2 @ 26 1/4	26 1/4
16-18	26 1/2 @ 26 1/4	26 1/4
18-20	25 1/2 @ 26	26
20-22	25 1/2 @ 26	26
22-24	25 1/2 @ 26	26 1/4
24-26	25 1/2 @ 26	26 1/4
26-30	25 1/2 @ 26	26 1/4
25/30, 2's inc.	25 1/2 @ 26	26

PICNICS		
Green	†S.P.	
4-6	23%	24 1/2
6-8	23 1/4 @ 23 1/2	23 1/2
8-10	23 1/4 @ 23 1/2	23 1/2
10-12	23 1/4 @ 23 1/2	23 1/2
12-14	23 1/4 @ 23 1/2	23 1/2
14-16	23 1/4 @ 23 1/2	23 1/2
16-18	23 1/4 @ 23 1/2	23 1/2
8/10, 2's inc.	23 1/4 @ 23 1/2	23 1/2
Short shank, 1/2 c over.		

BELLIES		
(Square Cut Seedless)		
Green	†D.C.	
6-8	19%	20 1/2
8-10	19%	20 1/2
10-12	19% @ 19 1/4	20 1/2
12-14	17%	18 1/2
14-16	17%	18 1/2
16-18	17%	18 1/2
†Quotations represent No. 1 new cure.		

GREEN AMERICAN BELLIES		
18-20		16 1/2
20-25		15 1/2 @ 16

D. S. BELLIES		
Clear	Rib	
16-18	16 1/2	
18-20	16	
20-25	16	15 1/2
25-30	15 1/2 @ 16	15 1/2
30-35	15 1/2 @ 16	15 1/2
35-40	15 1/2	15 1/2
40-50	15 1/2	15 1/2

D. S. FAT BACKS		
6-8		11 1/4
8-10		11 1/4
10-12		11 1/4
12-14		12
14-16		12 1/4
16-18		12 1/4
18-20		12 1/4
20-25		12 1/4

OTHER D. S. MEATS		
Regular plates	6-8	12 1/2
Clear plates	4-6	10 @ 10 1/4
D. S. jowl butts		10 1/4
S. P. jowls		10 1/4
Green square jowls	11 1/4 @ 12 1/4	12 1/4
Green rough jowls	10	11
Green skin'd jowls l.c.l.	13	14

WEEK'S LARD PRICES

Prices of cash, loose and leaf lard on the Chicago Board of Trade:

	Cash	Loose	Leaf
Saturday, Aug. 15	12.85n	11.90b	12.40n
Sunday, Aug. 17	12.85n	11.90b	12.40n
Tuesday, Aug. 18	12.85n	11.90b	12.40n
Wednesday, Aug. 19	12.85n	11.90b	12.40n
Thursday, Aug. 20	12.85b	11.90b	12.40n
Friday, Aug. 21	12.85n	11.90b	12.40n

Packers' Wholesale Prices

Refined lard, tierces, f.o.b. Chgo.	13%
Kettle rend., tierces, f.o.b. Chgo.	14%
Leaf, kettle rend., tierces, f.o.b. Chgo.	14%
Neutral, tierces, f.o.b. Chicago.	13%
Shortening, tierces, c.a.f.	16%

FUTURE PRICES

SATURDAY, AUG. 15, 1942				
LARD: Open	High	Low	Close	
Sept.			12.85n	
Oct.			12.85n	
Dec.			12.87 1/2 ax	
No sales.				
Open interest: Sept., 38; Oct., 4; Dec., 13; total, 55 lots.				

MONDAY, AUGUST 17, 1942				
LARD:				
Sept.			12.85n	
Oct.			12.85b	
Dec.			12.87 1/2 ax	
No sales.				
Open interest: Sept., 38; Oct., 4; Dec., 13; total, 55 lots.				

TUESDAY, AUGUST 18, 1942				
LARD:				
Sept.			12.85n	
Oct.			12.85b	
Dec.			12.87 1/2	
Sales: Dec., 1				
Open interest: Sept., 38; Oct., 4; Dec., 13; total, 55 lots.				

WEDNESDAY, AUGUST 19, 1942				
LARD:				
Sept.	12.85		12.85b	
Oct.			12.85b	
Dec.			12.87 1/2 n	
Sales: Sept., 1.				
Open interest: Sept., 37; Oct., 4; Dec., 13; total, 54 lots.				

THURSDAY, AUGUST 20, 1942				
LARD:				
Sept.			12.85b	
Oct.			12.85b	
Dec.			12.87 1/2 n	
Sales: Sept. 1; Dec. 1; total, 2 sales.				
Open interest: Sept. 36; Oct. 4; Dec. 14; total, 54 lots.				

FRIDAY, AUGUST 21, 1942				
Lard—				
Sept.			12.85b	
Oct.			12.87 1/2 b	
*Dec.	12.90		12.90	
*Ceiling price.				
(Key: b—bid; ax—asked; n—nominal)				

June Canadian Exports Far Outstrip Year Ago

MONTREAL. — Exports of meats from Canada during June were widely above shipments in the like month a year ago, according to figures of the Dominion Department of Agriculture. Heaviest increase was shown in the canned meats category, up 551.4 per cent, while the gain in bacon and ham, largest single category in poundage, was 68.2 per cent. Compared to the preceding month the June bacon and ham total was sharply lower, but the May total was at record level of 86,257,600 lbs.

During the first six months of this year bacon and ham exports, at 317,766,500 lbs., exceeded the corresponding 1941 period by 28.4 per cent, were 94.5 per cent greater than in the first half of 1940 and were not far short of the total for the whole of the calendar year 1940.

During the first half of this year the widest percentage gain was also in the canned meats division (up 420 per cent), with the gain in beef at 270.9 per cent the second largest, and mutton and lamb up 161.2 per cent. Declines were shown in pork, down 57.8 per cent, and lard, off 39.5 per cent.

Exports of meats during June, 1942, and the six-month period follow, with comparisons:

	June 1942, lbs.	1941, lbs.	Pct. change
Bacon	56,973,700	33,864,000	+ 68.2
Pork	972,500	1,481,100	- 34.4
Beef	980,100	786,000	+ 24.6
Canned meat	1,316,100	201,636	+ 551.4
Lard	151,300	300,700	- 49.8
Mutton, lamb	38,100	30,100	+ 26

Six months:			
Bacon	317,766,500	247,410,700	+ 28.4
Pork	5,305,300	12,572,500	- 57.8
Beef	9,643,900	2,544,600	+ 270.9
Canned meat	4,435,002	833,017	+ 420.0
Lard	578,000	955,000	- 39.5
Mutton, lamb	350,400	136,500	+ 161.2

CUT-OUT LOSS ON HOGS GREATEST OF YEAR

(Chicago costs and prices, first four days of week.)

Although the cut-out losses on all weights of hogs were only slightly larger than last week, minuses were sharpest of the year. Average live cost was up again while the product values were practically unchanged. The \$1.77 per cwt. loss on heavies topped the loss on medium-weights by 22c and was 28c greater than on lights.

	—150-220 lbs.—			—220-240 lbs.—			—240-270 lbs.—		
	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive	Pct. live wt.	Price per lb.	Value per cwt. alive
Regular hams	13.90	24.8	\$3.45	13.90	24.1	\$3.35	11.70	23.6	\$3.23
Picnics	5.00	23.4	1.31	5.50	23.3	1.28	5.40	23.3	1.26
Boston butts	4.00	23.9	1.16	4.10	23.9	1.18	4.00	23.9	1.16
Loins (blade in)	9.80	26.5	2.60	9.80	25.8	2.48	9.60	24.5	2.35
Bellies, S. P.	11.00	19.1	2.10	9.70	19.0	1.84	7.60	17.0	1.29
Bellies, D. S.	2.00	15.0	.30	4.00	14.9	.60
Fat backs	1.00	10.3	.10	3.00	10.6	.32	4.20	11.1	.47
Plates and jowls	2.60	10.2	.27	2.80	10.2	.29	3.50	10.2	.34
Raw leaf	2.10	12.0	.25	2.10	12.0	.25	2.00	12.0	.24
P. S. lard, rend. wt.	12.40	11.9	1.48	11.40	11.9	1.36	10.50	11.9	1.25
Spareribs	1.60	17.0	.27	1.60	14.0	.22	1.60	12.1	.19
Trimnings	3.00	22.7	.68	2.80	22.7	.64	2.80	22.7	.64
Feet, tails, neckbones	2.0014	2.0014	2.0014
Offal and miscellaneous484848
TOTAL YIELD AND VALUE.....	\$14.29	70.50	\$14.13	71.90	\$13.64
Cost of hogs per cwt.....	\$15.00	\$14.90	\$14.78
Condemnation loss060606
Handling and overhead.....706155
TOTAL COST PER CWT. ALIVE	\$15.78	\$15.63	\$15.41
TOTAL VALUE	14.29	14.13	13.64
Loss per cwt.....	1.49	1.55	1.77
Loss last week	1.46	1.51	1.76

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

Carcass Beef		Week ended Aug. 20, 1942	Cor. week, 1941 per lb
Prime native steers—	nominal	20 1/2 @ 21	
600-800	nominal	20 @ 20 1/2	
800-1000	nominal	20	
Good native steers—			
400-600	20 1/2 @ 21 1/2	18 1/2 @ 19	
600-800	20 1/2 @ 21 1/2	17 1/2 @ 18	
800-1000	20 1/2 @ 21 1/2	17 @ 17 1/2	
Medium steers—			
400-600	19 1/2	16 1/2 @ 17 1/2	
600-800	19 1/2	16 @ 17	
800-1000	19 1/2	15 1/2 @ 16 1/2	
Heifers, good, 400-600	20 1/2 @ 21 1/2	18 1/2	
Cows, 400-600	16 1/2 @ 17 1/2	14 @ 14 1/2	
Hind quarters, choice	20 1/2	22 1/2	
Fore quarters, choice	18 1/2	16	

Beef Cuts

Steer loins, choice, 60/65	36	32 1/2
Steer loins, No. 1	36	30 1/2
Steer loins, No. 2	32	28 1/2
Steer short loins, choice, 30/35	38	34
Steer short loins, No. 1	38	32
Steer short loins, No. 2	35	30 1/2
Steer loin ends (hips)	28 1/2	25 1/2
Steer loin ends, No. 2	28	25
Cow loins	18	16
Cow short loins	24	21
Cow loin ends (hips)	18	16
Steer ribs, choice, 50/40	28	24 1/2
Steer ribs, No. 1	28	24 1/2
Steer ribs, No. 2	23	21
Cow ribs, No. 2	18	16
Cow ribs, No. 3	17	15 1/2
Steer rounds, choice, 50/100	21 1/2	19 1/2
Steer rounds, No. 1	21 1/2	19 1/2
Steer rounds, No. 2	21	19 1/2
Steer chucks, choice, 80/100	20	18 1/2
Steer chucks, No. 1	20	18 1/2
Steer chucks, No. 2	19 1/2	18 1/2
Cow rounds	18 1/2	16 1/2
Cow chucks	17 1/2	15 1/2
Steer plates	nominal	14
Medium plates	13 1/2	12 1/2
Briskets, No. 1	18	16
Cow navel ends	11	10
Steer navel ends	12	11
Fore shanks	18	16 1/2
Hind shanks	10	9 1/2
Strip loins, No. 1 bbls.	75	72
Strip loins, No. 2	45	42
Sirloin butts, No. 1	36	33
Sirloin butts, No. 2	34	31
Beef tenderloins, No. 1	65	60
Beef tenderloins, No. 2	60	57
Rump butts	28	26
Flank steaks	28	26
Shoulder clods	22	20
Hanging tenderloins	18	16
Insides, green, 12/18 range	25	23
Outsides, green, 8 lbs. up	22	20 1/2
Knuckles, green, 8 lbs. up	22	20 1/2

Beef Products

Brains	10	8
Hearts	14	13
Tongues	21	19
Sweetbreads	27 1/2	25 1/2
Ox-tails	10	9
Free tripe, plain	10	9
Free tripe, H. C.	15	14
Livers	28	26
Kidneys	10	8

Veal

Choice carcass	22 1/2	21
Good carcass	20	19
Good saddles	27	25
Good racks	17	16 1/2
Medium racks	15 1/2	14 1/2

Veal Products

Brains, each	15	10
Sweetbreads	48	31
Calf livers	58	55

Lamb

Choice lambs	27	22
Medium lambs	24	20
Choice saddles	30	25
Medium saddles	28	23
Choice fores	24	20
Medium fores	22	18
Lamb fries	nominal	22
Lamb tongues	17	17
Lamb kidneys	25	15

Mutton

Heavy sheep	13 1/2	8
Light sheep	11	10
Heavy saddles	15 1/2	10
Light saddles	18	13
Heavy fores	10	6
Light fores	12	9
Mutton legs	15	12
Mutton loins	16	12
Mutton stew	10	8
Sheep tongues	11	11
Sheep heads, each	11	11

Fresh Pork and Pork Products

Pork loins, 8/10 lbs. av.	29	27
Picnics	26	20
Skinned shoulders	27 1/2	21
Tenderloins	30	24
Spareribs	19	15
Back fat	14 1/2	11
Boston butts	32	25
Boneless butts, cellar		
trim, 2/4	37	26
Hocks	19 1/2	14
Tails	12	10
Neck bones	5	4
Slip bones	10	10
Blade bones	21	16
Pigs' feet	4 1/2	4
Kidneys, per lb.	7	6
Livers	16	16
Brains	9	8
Ears	5 1/2	5
Snouts	7 1/2	6
Heads	8 1/2	7
Chitterlings		6 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/16 lbs.	32	@ 33
parchment paper		
Fancy skinned hams, 14/16 lbs.	33	@ 34
parchment paper		
Standard reg. hams, 14/16 lbs. plain	31	@ 31 1/2
Picnics, 4/8 lbs. short shank, plain	31	@ 31 1/2
Fancy bacon, 6/8 lbs. plain	32 1/2	@ 33
Standard bacon, 6/8 lbs. plain	27 1/2	@ 28 1/2
No. 1 beef sets, smoked	50	@ 51 1/2
Insides, 8/12 lbs.	47 1/2	@ 49
Outsides, 5/9 lbs.	47 1/2	@ 49
Knuckles, 5/9 lbs.	47 1/2	@ 49
Cooked hams, choice, skin on, fattened	48	
Cooked hams, choice, skinless, fattened	48	
Cooked picnics, skin on, fattened	nominal	
Cooked picnics, skinned, fattened	nominal	

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$23.75	@ 23.00
Lamb tongue, short cut, 200-lb. bbl.	69.50	
Regular tripe, 200-lb. bbl.	25.50	
Honeycomb tripe, 200-lb. bbl.	28.00	
Pocket honeycomb tripe, 200-lb. bbl.	31.50	

BARRELED PORK AND BEEF

Clear fat back pork:		
70-80 pieces	\$22.75	@ 23.00
80-100 pieces	22.50	@ 23.00
100-125 pieces	22.25	
Clear plate pork, 25-35 pieces	22.50	@ 23.00
Bean pork	25.00	
Brisket pork	35.00	
Plate beef	28.50	
Extra plate beef	20.00	

SAUSAGE MATERIALS

(Packed basis.)

Regular pork trimmings	22 1/2	@ 23 1/2
Special lean pork trimmings 85%	32	@ 32 1/2
Extra lean pork trimmings 95%	34	@ 34 1/2
Pork cheek meat (trimmed)	20 1/2	@ 21
Pork hearts	13 1/2	@ 14
Pork livers	9	
Native boneless bull meat (heavy)	19 1/2	
Boneless chucks	19	
Shank meat	18 1/2	@ 19
Beef trimmings	18 1/2	@ 19
Dressed canners, 35 lbs. and up	14	@ 14 1/2
Dressed cuter cows, 400-500 lbs.	15 1/2	@ 16 1/2
Dr. bologna bulls, 600 lbs. and up	15 1/2	@ 16 1/2
Tongues, No. 1, cannon trim	15	@ 17

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	37 1/2	
Country style sausage, fresh in bulk	22 1/2	@ 23 1/2
Country style sausage, smoked	36	
Frankfurters, in sheep casings	31	
Frankfurters, in hog casings	31	
Skinless frankfurters	29	
Bologna in beef bungs, choice	25	
Bologna in beef middles, choice	25 1/2	
Liver sausage in beef rounds	21 1/2	
Liver sausage in hog bungs	22 1/2	
Smoked liver sausage in hog bungs	22 1/2	
Head cheese	20	
New England luncheon specialty	38 1/2	
Minced luncheon specialty, choice	27	
Tongue and blood	29	
Blood sausage	24	
Sausage	19 1/2	@ 20 1/2
Polish sausage	33	

DRY SAUSAGE

Cervelat, choice, in hog bungs	56	
Thuringer	29	
Farmer	41	
Holsteiner	41	
B. C. salami, choice	53	
Milano, salami, choice, in hog bungs	50	
B. C. salami, new condition	51	
Franks, choice, in hog middles	56	
Genoa style salami, choice	62	
Pepperoni	49	
Mortadella, new condition	28	
Cappicola (cooked)	52	
Italian style hams	45 1/2	

CURING MATERIALS

Nitrite of soda (Chgo. w'hae. stock).	Cwt.	
In 400-lb. bbls., delivered	\$ 8.75	
Saltwater, less than ton lots, f.o.b. N. Y.		
Del. refined granulated	8.00	
Small crystals	12.00	
Medium crystals	12.00	
Large crystals	14.00	
Pure rfd. gran. nitrate of soda	4.00	
Pure rfd. powdered nitrate of soda	unquoted	
Salt, per ton, in minimum car lot of 50,000 lbs.		
only, f.o.b. Chicago, per ton:		
Granulated, kiln dried	8.75	
Medium, kiln dried	12.75	
Rock, bulk, 40 ton cars	8.00	
Sugar—		
Raw, 96 basis, f.o.b. New Orleans	2.74	
Standard gran., f.o.b. refiners (2%)	8.48	
Packers' curing sugar, 250 lb. bags,		
f.o.b. Reserve, La., less 2%.	8.10	
Dextrose, in car lots, per cwt. (cotton)	4.80	
in paper bags	4.75	

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1 1/2 to 1 3/4 in.		
180 pack	14	@ 17
Domestic rounds, over 1 3/4 in.		
140 pack	32	@ 34
Export rounds, wide, over 1 1/2 in.	40	@ 42
Export rounds, medium, 1 1/2 to 1 3/4 in.	25	@ 26
1 1/2 in. wide, fat	1.10	@ 1.25
12-15 in. wide, fat	.65	@ .70
10-12 in. wide, fat	.45	@ .50
8-10 in. wide, fat	.40	@ .45
6-8 in. wide, fat	.25	@ .30
Hog casings:		
Extra narrow, 20 mm. & dn.	2.48	
Narrow medium, 20 @ 32 mm.	2.35	
Medium, 32 @ 35 mm.	1.85	@ 2.00
English, medium, 35 @ 38 mm.	1.70	
Wide, 38 @ 43 mm.	1.00	
Extra wide, 43 mm.	1.40	@ 1.50
Export rounds	.21	@ .22
Large prime bungs	.16	@ .17
Medium prime bungs	.14	@ .15
Small prime bungs	.10	
Middles, per set	.20	@ .21

SPICES

(Basis Chicago, original bbls., bags or boxes.)

	Whole	Ground
Allspice, prime	40	43
Resifted	42	45
Chili pepper	41	41
Powder	40	43
Cloves, Amboyna	40	43
Zanzibar	25 1/2	30
Ginger, African	50	57
Mace, Fancy Banda	1.15	1.35
East Indies	.98	1.00
East & West Indies Blend	1.00	1.00
Mustard flour, fancy	84	84
No. 1	22	22
Nutmeg, fancy Banda	67	75
East Indies	60	60
East & West Indies Blend	60	60
Paprika, Spanish	60	60
Pepper Cayenne	37	37
Red No. 1	34	34
Black Malabar	11	11
Black Lampong	9	10 1/2
Pepper, white Singapore	15	19
Muntok	15 1/2	19 1/2
Packers	15	15

SEEDS AND HERBS

	Whole	Ground
Caraway seed	1.35	1.45
Cumin seed	21 1/2	25 1/2
Coriander Morocco	19 1/2	20 1/2
Coriander Morocco natural No. 1	18 1/2	20 1/2
Mustard seed, fancy yellow	25	25
American	12	12
Marjoram, Chilean	62	67
Oregano	13	16

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2437 SOUTH LA SALLE STREET

CHICAGO, ILL.

MARKET PRICES

New York

DRESSED BEEF

City Dressed

Choice, native, dressed.....	24	@24 1/2
Choice, native, light.....	24	@24 1/2
Native, common to fair.....	22	@23

Western Dressed Beef

Native steers, good, 600-800 lbs.....	21	@22
Native choice yearlings, 400-600 lbs.....	22	@23
Good to choice heifers.....	21	@23
Good to choice cows.....	18	@19
Common to fair cows.....	17 1/2	@18
Fresh bologna bulls.....	18	@19

BEEF CUTS

	Western	City
No. 1 ribs, prime.....	27	@30
No. 2 ribs.....	25	@27
No. 3 ribs.....	24	@26
No. 1 loins, prime.....	27	@30
No. 2 loins.....	26	@27
No. 3 loins.....	24	@26
No. 1 hinds and ribs.....	23 1/2	@25
No. 2 hinds and ribs.....	22 1/2	@24 1/2
No. 1 rounds.....	24	@25
No. 2 rounds.....	22	@24
No. 3 rounds.....	21	@22
No. 1 chucks.....	22	@23
No. 2 chucks.....	21	@22
No. 3 chucks.....	20	@21
Rolls, reg. 4/6 lbs. av.....	26	@32
Rolls, reg. 6/8 lbs. av.....	26	@34
Tenderloins, steers.....	30	
Tenderloins, cows.....	30	
Tenderloins, bulls.....	30	
Shoulder clods.....	24	@25

DRESSED VEAL

Good.....	22 1/2
Medium.....	20
Common.....	18 1/2

DRESSED SHEEP AND LAMBS

Spring lambs, good to choice.....	27	@28
Spring lambs, good to medium.....	26	@27
Spring lambs, medium.....	24	@25
Sheep, good.....	13	@14
Sheep, medium.....	10	@13

DRESSED HOGS

Hogs, good and choice, head on, leaf fat in, mixed weights.....	\$21.62 1/2 @22.25
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FRESH PORK CUTS

	Western	City
Pork loins, fresh, 10/12 lbs.....	23 1/2	@24 1/2
Shoulders, 10/12 lbs.....	27 1/2	@28 1/2
Butts, regular, 4/6 lbs.....	30 1/4	@32
Hams, regular, 10/12 lbs.....	27	@28
Hams, skinned, fresh, 10/12 lbs.....	28	@29
Picnics, fresh, 6/8 lbs.....	26	@27
Pork trimmings, 90/95% lean.....	38 1/4	@39
Pork trimmings, regular, 50% lean.....	22 1/2	@23
Spareribs, medium.....	18 1/2	@19 1/2
Pork loins, fresh, 10/12 lbs.....		@31
Shoulders, 6/8 lbs. av.....		@28
Butts, regular, 1 1/2 lbs.....		@38
Hams, regular, 10/12 lbs.....		@28
Hams, skinned, fresh, 10/12 lbs.....		@30
Picnics, fresh, 4/6 lbs.....		@26
Pork trimmings, extra lean, 90/95% lean.....		@37
Pork trimmings, regular, 50% lean.....		@24 1/2
Spareribs, medium.....		@21
Boston butts, 4/6 lbs.....		@32

COOKED HAMS

Cooked hams, choice, skin on, fattened.....	51
Cooked hams, choice, skinless, fattened.....	53 1/2

SMOKED MEATS

Regular hams, 8/10 lbs. av.....	32	@34
Regular hams, 10/12 lbs. av.....	32	@34
Regular hams, 12/14 lbs. av.....	32	@34
Skinned hams, 10/12 lbs. av.....	33	@35
Skinned hams, 12/14 lbs. av.....	33	@35
Skinned hams, 16/18 lbs. av.....	32	@34
Skinned hams, 18/20 lbs. av.....	32	@34
Picnics, 6/8 lbs. av.....	28	@29
Picnics, 4/6 lbs. av.....	28	@29
Bacon, boneless, western.....	29	@31
Bacon, boneless, city.....	28	@30
Beef tongue, light.....	22	@23
Beef tongue, heavy.....	30	@32

BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	5.00 per cwt.
Inedible suet.....	4.75 per cwt.

GREEN CALFSKINS

	5-	7 1/2-	9 1/2-	12 1/2-	14-
Prime No. 1 veals.....	23	28	3.30	3.55	8.00
Prime No. 2 veals.....	21	26	3.00	3.25	3.80
Buttermilk No. 1.....	18	23	2.80	3.05	3.10
Buttermilk No. 2.....	17	22	2.65	2.90	2.95
Branded gruby.....	12	17	1.85	2.10	2.15
Number 3.....	12	17	1.85	2.10	2.15

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of western dressed meats, quoted by the U. S. Department of Agriculture, Agricultural Marketing Administration, August 20, 1942:

	CHICAGO	BOSTON	NEW YORK	PHILA.
Fresh Beef:				
STEER, Choice:				
400-500 lbs. ¹	\$20.50@22.00		\$21.50@24.50	
500-600 lbs. ¹	20.50@22.00		21.50@24.50	
600-700 lbs. ¹	20.50@22.00	\$21.00@23.00	21.50@24.50	\$21.50@23.50
700-800 lbs. ²	20.50@22.00	21.00@23.00	21.50@24.50	21.50@23.50
STEER, Good:				
400-500 lbs. ¹	19.00@20.50		20.00@24.00	
500-600 lbs. ¹	19.00@20.50		20.00@24.00	
600-700 lbs. ¹	19.00@20.50	20.00@22.00	20.00@24.00	20.00@22.00
700-800 lbs. ²	19.00@20.50	20.00@22.00	20.00@24.00	20.00@22.00
STEER, Commercial:				
400-500 lbs. ¹	17.50@19.00		18.50@23.00	18.50@20.00
600-700 lbs. ¹	17.50@19.00	19.50@20.50	18.50@23.00	18.50@20.00
STEER, Utility:				
400-600 lbs. ¹	16.50@17.50		17.00@20.00	
Cow (All Weights):				
Commercial.....		18.00@19.00	18.00@20.50	18.00@18.50
Utility.....		17.50@18.50	17.00@20.00	
Cutter.....			16.50@19.00	17.50@18.00
Fresh Veal and Calf:				
VEAL, Choice:				
80-130 lbs.....	21.00@22.50	22.00@24.00	22.00@26.50	22.00@25.00
130-170 lbs.....			22.00@26.50	
VEAL, Good:				
50-80 lbs.....	19.00@21.00	20.00@22.50	20.00@24.50	21.00@24.00
80-130 lbs.....	19.00@21.00	20.00@22.50	20.00@24.50	21.00@24.00
130-170 lbs.....			20.00@24.50	
VEAL, Commercial:				
50-80 lbs.....	17.00@19.00	19.00@21.00	18.00@22.00	19.00@21.00
80-130 lbs.....	17.00@19.00	19.00@21.00	18.00@22.00	19.00@21.00
130-170 lbs.....			18.00@22.00	
VEAL, Utility:				
All weights.....	15.50@17.00	18.00@19.50	17.00@19.50	
Fresh Lamb and Mutton:				
SPRING LAMB, Choice:				
30-40 lbs.....	25.50@27.00	27.50@29.00	27.00@30.00	28.00@29.00
40-45 lbs.....	25.50@27.00	27.00@29.00	27.00@30.00	28.00@29.00
45-50 lbs.....	25.00@26.50	27.00@28.00	27.00@30.00	27.00@28.00
50-60 lbs.....	25.00@26.00	26.50@27.50	26.50@28.00	25.00@26.00
SPRING LAMB, Good:				
30-40 lbs.....	24.50@25.50	26.50@28.00	26.50@29.00	26.00@27.00
40-45 lbs.....	24.50@25.50	26.00@28.00	26.00@29.00	27.00@28.00
45-50 lbs.....	24.00@25.00	25.50@27.50	26.00@29.00	26.00@27.00
50-60 lbs.....	23.50@24.00	25.00@27.00	26.00@28.00	
SPRING LAMB, Commercial:				
All weights.....	20.00@23.50	22.00@26.00	23.00@27.00	22.00@25.00
SPRING LAMB, Utility:				
All weights.....	18.00@20.00	20.00@23.00	21.00@24.00	19.00@22.00
YEARLING, All Weights:				
Good.....			24.00@26.00	
Commercial.....			20.00@25.00	
Utility.....		16.50@20.00	18.00@22.00	
MUTTON (Ewe), 70 lbs. down:				
Good.....	11.00@13.00	13.00@15.00	13.00@15.00	
Commercial.....	10.00@11.00	12.00@13.00	12.00@13.00	
Utility.....	9.00@10.00	11.00@12.00	11.00@12.00	

Fresh Pork Cuts:

LOINS No. 1 (Bladeless Incl.):				
8-10 lbs.....	27.00@29.00	29.00@31.00	28.00@32.00	28.00@30.00
10-12 lbs.....	27.00@29.00	29.00@31.00	28.00@32.00	
12-15 lbs.....	25.50@27.50	28.00@31.00	27.00@30.00	27.00@29.00
16-22 lbs.....	24.00@25.00	26.00@28.00	24.00@28.00	26.00@28.00

Shoulders, Skinned, N. Y. Style:

8-12 lbs.....	26.00@27.50		27.00@28.50	
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BUTTS, Boston Style:

4-8 lbs.....	30.00@31.50		29.00@33.00	
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SPARE RIBS:

Half sheets.....	16.50@19.00			
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TRIMMINGS:

Regular.....	22.50@23.50			
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¹Includes heifer 300-450 lbs. and steer down to 300 lbs. at Chicago. ²Includes koshered beef sales at Chicago. ³Skin on at Chicago and New York; equivalent weights skin off at Boston and Philadelphia.

⁴Based on 50-100 lb. box sales to retailers.

All quotations in dollars per hundredweight. Beef, veal, lamb, and mutton prices apply to straight and calculated carcass bases.

CHICAGO PROV. SHIPMENTS

Provision shipments for Chicago for the week ended August 15, 1942, were as follows:

	Week August 15	Previous week	Same week '41
Cured meats, lbs. 38,601,000	34,798,000	23,978,000	
Fresh meats, lbs. 50,085,000	54,046,000	53,068,000	
Lard, lbs.....	5,706,000	5,578,000	8,251,000

Easy Undertone Prevails In Tallow-Grease Trade

NEW YORK, AUGUST 19, 1942

TALLOW.—Buyers showed little interest in offerings of tallow again this week and sales were scanty. Tone of the market was easy, but the selling side continued to ask ceiling prices at all times. Sellers retain the attitude that volume of trading will pick up in the near future, but there are no reports that would indicate a broadening of demand. Production of tallow is fairly heavy and some trade members believe that it will remain so for the balance of the year. The ceiling quotations were: Extra, loose, 8½¢; special, 8½¢; edible, 9½¢; fancy, 8½¢, and choice, 8½¢.

STEARINE.—No confirmed sales were reported in this market. Demand is only fair and offerings are not liberal on the eastern market. Quotations are considered nominal because of the lack of trading.

NEATSFOOT OIL.—The limited amount of product made available to buyers is bought at ceiling levels on a firm market. Much more could be absorbed than is now being offered. Pure in barrels was quoted at 19¼¢; No. 1 15¼¢, and extra, 14¢.

OLEO OIL.—This market is at a standstill in the East. There have been very few reports of any offerings and buyers are practically out of the market. Quotations were held nominal, with extra at 13.04¢ and prime, 12.75¢.

GREASES.—Trading about dried up on greases this week. Some producers had a little more to offer, but there was a carryover because of the lack of bids. A few buyers were talking a little under ceiling levels, but it was doubtful that any product moved that way, for no reports were issued by either buyers or sellers of sales coming under maximum levels. Quotations were: Choice white, 8½¢; A-white, 8½¢; B-white, 8½¢; yellow, 8½¢; house, 8½¢, and brown was quoted at 7½¢.

CHICAGO, AUGUST 20, 1942

TALLOW.—A fair amount of trading was uncovered in the local tallow trade this week. Tone of the market was rather easy, but it was hard to find any sales under ceiling levels. Buyers were more willing to pay maximum prices for local product, but bid easier on some outside offerings; sellers were asked to absorb part of the freight cost, which cut down net returns. A fair amount of special tallow cleared this week at 8½¢ and a few stray tanks of better grade product were also reported moved. The government bought freely of edible tallow last week and practically none of that grade was offered to the regular trade this week. The maximum price of 9½¢ would have been paid had any been offered, it was reported.

STEARINE.—Sales in this market are few and far between. Reports of only a fair amount of product being offered are circulated and the buying side is rather dormant. Offerings, however, continue at maximum levels in a very light way.

NEATSFOOT OIL.—Quotations were: Pure, 18½¢, and cold test, 26¢.

GREASE OIL.—Quotations were as follows: No. 1, 13½¢; No. 2, 13½¢; extra, 14½¢; extra No. 1, 14¢; extra winter strained, 14½¢; prime burning, 15¼¢; prime inedible, 15¢ and special No. 1, 13½¢; acidless tallow oil, 13½¢.

GREASES.—Bids ½¢ under ceiling levels were general in the grease trade this week as the market took on an easier tone. Buyers intimated they could use some product, but only at lower rates. However, the selling side held firm and steady rates were paid for most local production. Choice white went at 8½¢ locally and other outside product was bid 8½¢, although not sold. A few sales of lower grade product were made at maximum rates, but volume of trading was light.

BY-PRODUCTS MARKETS

(Quotations are basis Chicago, Aug. 20.)

Nominal best describes the market on by-products. The lack of offerings has held trading at a very low ebb for many weeks. Any offerings of blood or cracklings would be absorbed, for demand continues good. Ceiling quotations rule on most items.

Blood

	Unit
Unground, loose	Ammonia \$5.75 @ \$5.80

Digester Feed Tankage Materials

Unground, per unit prot.	\$ 1.07½
Liquid stick, tank cars	2.00 @ 2.25

Packinghouse Feeds

	Carlots, Per ton
60% digester tankage, bulk	\$71.00*
50% meat and bone scraps, bulk	68.00*
Blood-meal	95.00*
Special steam bone-meal	50.00*

Bone Meals (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	\$35.00 @ \$36.00
Steam, ground, 2 & 26	35.00 @ 36.00

Fertilizer Materials

	Per ton
High grade tankage, ground	
10 @ 11% ammonia	\$ 3.85 @ 4.00
Bone tankage, unground, per ton	30.00 @ 31.00
Hoof meal	4.25 @ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
45 to 52% protein (low test)	\$1.21*
57 to 62% protein (high test)	\$1.21*

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (lined)	\$1.00*
Hide trimmings (lined)	.90*
Sinews and pizzles (green, salted)	1.00*

	Per ton
Cattle jaws, skulls and knuckles	\$40.00 @ 42.00
Pig skin scraps and trim, per lb.	7¼ @ 7½

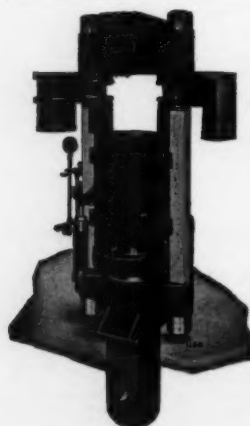
*Denotes ceiling price, f.o.b. shipping point.

Bones and Hoofs

	Per ton
Round shins, heavy	\$65.00 @ 75.00
light	65.00
Flat shins, heavy	60.00 @ 65.00
light	60.00
Blades, buttocks, shoulders & thighs	57.50 @ 60.00
Hoofs, white	55.00 @ 57.50
Hoofs, house run, assorted	37.50
Junk bones	31.00

Animal Hair

Winter coil dried, per ton	\$ 60.00
Summer coil dried, per ton	40.00
Winter processed, black, lb.	nominal
Winter processed, gray, lb.	8
Cattle switches	4 @ 4½



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PURER GREASE
LESS REWORKING
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FERTILIZER PRICES BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports.....	\$29.20
Blood, dried, 10% per unit.....	5.50
Unground fish scrap, dried, 11½% ammonia, 10% B. P. L., f.o.b. fish factory.....	4.75
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot.....	55.00
August shipment.....	55.00
Fish scrap (acidulated), 7% ammonia, 8% A. P. A., f.o.b. fish factories.....	3.75
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports.....	30.00
in 200-lb. bags.....	32.40
in 100-lb. bags.....	33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk.....	4.25
Feeding tankage, unground, 10-12% ammonia, 15% B. P. L., bulk.....	4.90

Phosphates

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.....	\$37.50
Bone meal, raw, 4½% and 50%, in bags, per ton, c.i.f.....	37.50
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% flat.....	10.10

Dry Rendered Tankage

50/55% protein, unground.....	\$1.09
60% protein, unground.....	1.09

MARGARINE PRODUCTION

Margarine produced in June, 1942, according to report of U. S. Treasury Department:

	June 1942, lbs.	June 1941, lbs.
Production of uncolored margarine.....	22,390,025	24,788,776
Production of colored margarine.....	4,740,165	300,140
Total.....	27,130,190	25,088,916
Uncolored margarine withdrawn tax paid... 23,029,626		25,678,199
Colored margarine withdrawn tax paid... 51,302		41,046
Total.....	23,080,928	25,719,245

EASTERN FERTILIZER MARKETS

New York, August 19, 1942

Demand for tankage, blood and cracklings continues broad, but offerings are very scarce. New sulphate of ammonia prices have been announced and are up 20¢ per ton and spot sales have been discontinued. There have been no imports of tankage or blood since the government regulation was applied. A few cracklings sold at ceiling levels.

Trade Mostly Nominal In Cotton Oil Futures

COTTONSEED oil futures were at a standstill in the East most of this week. The market had a firm tone, but actual transactions were few and far between. Related markets also displayed firm trends most of the week.

Fairly heavy buying of lard and oleo oils by the government last week gave the cottonseed oil trade a firmer tone. Also, cotton futures were higher following news that farmers were being urged to place their cotton under government loans until prices rise. It was further intimated that the government will buy around 150,000 bales of long staple cotton in the near future. Although these news reports were not directly related to the oil market, they were regarded as partly responsible for the firmer trend.

Official weather reports indicated good growing conditions for cotton. Temperatures ranged from a little above normal to rather cool in the north section. Scattered rains were reported.

Refined oil had a weaker tone this week and it was reported that 14½¢ might be accepted in some spots. Shortening was unchanged. Ten drum lots were quoted at 16½¢ and hydrogenated at 18¢.

SOYBEAN OIL.—There is some fluctuation in this market again, mostly on the easier side. A large volume of trading was completed late last week at

11½¢ and more was reported sold at that figure early this week. However, most bids were at 11¼¢ and asking price was 11½¢.

PEANUT OIL.—The maximum price of 13¢ was bid on peanut oil in the Southeast all week. Not a great deal of product was offered and the market was rather firm. Growers were reported taking action this week that will help crushers when the record crop is marketed later this fall.

OLIVE OIL.—Conditions are unchanged. Product is scarce and maximum prices are obtainable.

PALM OIL.—Limited trading is reported for this oil. Nigre drums are quoted at 9.02¢; plantation, tanks, ex-ship, 8.32¢, and tanks, ex-ship, 8.25¢.

COTTONSEED OIL.—Southeast crude was quoted Thursday at 12½¢ paid; Valley 12½¢ bid; and Texas, 12½¢ bid at common points.

Futures market transactions for the week at New York were:

MONDAY, AUGUST 17, 1942

	Sales	High	Low	Bid	Pr. cl.
Aug.	1	13.65	13.65	13.90	13.90
Sept.				13.70	13.77
Oct.				13.65	13.60
Dec.				13.43	13.50
Jan.				13.43	13.50
Mar.				13.50	13.57

Sales, 1 lot.

TUESDAY, AUGUST 18, 1942

Sept.	13.70	13.70
Oct.	13.60	13.65
Dec.	13.43	13.43
Jan.	13.43	13.43
Mar.	13.50	13.50

No sales.

WEDNESDAY, AUGUST 19, 1942

Sept.	13.74	13.70
Oct.	13.60	13.60
Dec.	13.56	13.43
Jan.	13.50	13.43
Mar.	13.55	13.50

No sales.

THURSDAY, AUGUST 20, 1942

Sept.	13.66	13.74
Oct.	13.60	13.60
Dec.	13.50	13.50
Jan.	13.51	13.50
Mar.	13.55	13.55

No sales.

(See page 35 for later markets.)

OLEOMARGARINE

F. O. B. CHICAGO

White domestic vegetable.....	19
White animal fat.....	15
Water churned pastry.....	17½
Milk churned pastry.....	18½
Vegetable type.....	15

VEGETABLE OILS

Crude cotton seed oil, in tanks, f.o.b. Valley points, prompt.....	12¼ @ 12%
White deodorized, bbls., f.o.b. Chgo.....	16%
Yellow, deodorized.....	16%
Soap stock, 50% f.f.a., f.o.b. consuming points.....	2¼ @ 2%
Soybean oil, in tanks, f.o.b. mills.....	11½ @ 11¼
Corn oil, in tanks, f.o.b. mills.....	12%



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HIDES AND SKINS

Permits issued by WPB for August calf and kipskins—August hide permits expected shortly—Market continues strong at ceiling levels—South American market moderately active and steady.

Chicago

PACKER HIDES.—Permits were issued by the WPB at mid-week for trading in August calf and kipskins, but up to this time no permits have been received for the buying of any August hides. There were rumors at late mid-week that wire information had been received in some quarters to the effect that the permits were being issued; at any rate, they are expected by the trade late this week or early next week.

The permits issued last month did not cover the entire month's production. There is some speculation as to whether the same situation will prevail this week. Some feel that the shortage in permits was intentional, with the idea of building up a back-log of hides for emergency use.

Some of the packers are reported to be using the optional method of salting branded steers, as provided in the recent amendment, effective July 24th, to the price schedule. Heavy Colorados can be salted with heavy butt brands and heavy Texas steers and sold at 14½¢ for all three, or ½¢ up on the Colorados. Light and extreme light branded steers would be salted together and sold at 14½¢, which would mean ½¢ less on the few extreme light Texas steers available.

OUTSIDE SMALL PACKER.—No permits appear to have been issued as yet for trading in August production small packer hides but some action is expected during the coming week. There is an active interest in this market at the ceiling levels, 15¢ flat, trimmed, for all-weight native steers and cows and 14¢ for brands; native bulls at 11½¢ and branded bulls 10½¢; bulls up to 58 lb. can be included with steers and cows.

PACIFIC COAST.—The Pacific Coast market is called strong at maximum price of 13½¢, flat, trimmed, for steers and cows, and 10¢ for bulls, f.o.b. shipping point. Permits to trade in August hides are awaited.

FOREIGN WET SALTED HIDES.—There was a fair trade reported early in the week in the South American market at unchanged prices. A total of 16,000 Argentine frigorifico standard steers and 10,000 reject steers moved; about 10,000 of these were reported coming to the States, and 13,000 more sold to interests which sometimes act for British buyers. A pack of 5,800 Frey Bentos cows also sold at 13¢, steady price.

COUNTRY HIDES.—The country market is in a waiting position, pending receipt of trading permits for the hides accumulated this month, but collections

are said to be very light and no difficulty is anticipated in disposing of whatever dealers have on hand at full maximum prices. Trade recently has been confined entirely to all-weights, moving at 15¢ flat for trimmed, and 14¢ for untrimmed stock, f.o.b. shipping point. Heavy steers and cows continue quoted nominally around 14¢, flat, trimmed; trimmed buff weights and also trimmed extremes at 15¢, flat. Bulls are quotable at 10@10½¢ flat for natives, and brands at a cent less. Glues are nominal around 12@12½¢, flat, trimmed; all-weight branded hides 13½¢@14¢, flat, trimmed.

CALFSKINS.—Permits were issued at mid-week for August packer calfskins but, so far as known, there has been no distribution of skins as yet. The market is strong at ceiling prices, 27¢ for heavies and 23½¢ for lights under 9½ lb.

City calfskins are expected to move under permits very shortly and demand continues in excess of supply; 8/10 lb. skins are quotable at 20½¢, and 10/15 lb. at 23¢, with outside cities salable at same levels. Country calfskins are quotable at 16¢ for 10 lb. and down and 18¢ for 10/15 lb., f.o.b. shipping point. City light calf and deacons are salable at \$1.43, selected.

KIPSKINS.—Permits have also been issued for August kipskins but no trading has been disclosed by any of the packers so far. Market is called strong at 20¢ for 15-30 lb. natives and 17½¢ for brands.

Collections are slow on city kipskins and there is a ready demand at 18¢ for 15-30 lb. natives and 17¢ for brands, the ceiling prices; some action is expected during the coming week. Outside cities can be sold at the same prices, and country kips at 16¢, flat, f.o.b. shipping point.

Packer regular slunks sold previous week at the maximum of \$1.10, flat; hairless are quoted 55¢, flat.

HORSEHIDES.—A steady demand continues for horsehides at individual ceiling levels, keeping the market well sold up. An occasional lot is reported moving up to \$7.75, but the bulk of city renderers, with manes and tails on, are selling at \$7.50@7.65, selected, f.o.b. nearby sections. Trimmed renderers usually move at \$7.10@7.25, del'd Chgo., and mixed city and country lots are quotable at \$6.50@6.60, Chgo.

SHEEPSKINS.—Dry pelts are steady to firm at 27½@28½¢ per lb., del'd Chgo., for full wools. Demand continues strong for packer shearlings, with production declining, and ceiling prices are readily obtainable, No. 1's at \$2.15, No. 2's \$1.90, No. 3's \$1.00 and No. 4's at 40¢; one seller reports moving four cars this week at these prices, although very few No. 4's are being produced in that quarter. Pickled skins are steady, with individual ceilings governing sales; mar-

ket usually quoted around \$7.50@7.75 per doz. packer production. No details have been confirmed on recent sales of August pelts by Iowa independent packers and there is considerable variation in prices being quoted. Quotations on packer August pelts range \$2.45@2.60 per cwt. liveweight basis for northern natives and \$2.65@2.75 per cwt. for westerns. Shearling tanners are permitted to requisition up to 50 percent of a packer's monthly production of wool pelts at the going market, for conversion to shearlings, and it is understood this has been done in some instances.

New York

PACKER HIDES.—No WPB buying permits have been issued as yet for August hides but they are expected shortly, although it is doubtful if they will be filled until later in the month. Meanwhile, the market is called strong at ceiling prices, as quoted.

CALFSKINS.—Permits have been received for August calf and kipskins, and allocations of skins is said to be under way in some quarters, but there is a disposition to go slow on filling the permits until the month's production can be more closely figured. Collector 3-4's are quotable at \$1.15, 4-5's \$1.30, 5-7's \$1.65, 7-9's \$2.60, 9-12's \$3.55, 12/17 kips \$3.95, and 17 lb. up \$4.35. Packers 3-4's are salable at \$1.25, 4-5's \$1.40, 5-7's \$1.80, 7-9's \$2.80, 9-12's \$3.80, 12/17 kips \$4.20, and 17 lb. up \$4.60.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Aug. 21, 1942:

PACKER HIDES			
	Week ended Aug. 21	Prev. week	Cor. week, 1941
Hvy. nat. str.	@15½	@15½	@15
Hvy. Tex. str.	@14½	@14½	@15
Hvy. butt	@14½	@14½	@15
Hvy. Col. str.	@14	@14	@15
Ex-light Tex.	@15	@15	@15
strs.	@14½	@14½	@15
Brnd'd cows.	@15½	@15½	@15
Hvy. nat. cows.	@15½	@15½	@15
Lt. nat. cows.	@12	@12	@12
Nat. bulls....	@11	@11	@12
Brnd'd bulls...	@27	@27	@27
Calfskins	23½	23½	23½
Kips, nat.	@20	@20	@20
Kips, brnd'd...	@17½	@17½	@20
Slunks, reg...	@1.10	@1.10	@1.15
Slunks, bris...	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS			
	Week ended Aug. 21	Prev. week	Cor. week, 1941
Nat. all-wts...	@15	@15	14½@15
Branded	@14	@14	14 @14½
Nat. bulls....	@11½	@11½	@11
Brnd'd bulls...	@10½	@10½	10 @10½
Calfskins	20½@23	20½@23	20½@23
Kips	@18	@18	@20
Slunks, reg...	@1.10	@1.10	05 @1.00
Slunks, bris...	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES			
	Week ended Aug. 21	Prev. week	Cor. week, 1941
Hvy. steers...	@14	@14	11 @11½
Hvy. cows....	@14	@14	@11½
Butts	@15	@15	@13½
Extremes	@15	@15	14 @14½
Bulls	10 @10½	10 @10½	@ 8½
Calfskins	16 @18	16 @18	17½ @18
Kipskins	@16	@16	15½ @16
Horsehides ...	6.50@7.65	6.50@7.65	5.75@6.00

All country hides and skins quoted on flat basis.

SHEEPSKINS			
	Week ended Aug. 21	Prev. week	Cor. week, 1941
Pkr. shearings.	@2.15	@2.15	1.75@1.90
Dry pelts....	27½@28½	27 @29	23½@24½

FSCC PURCHASES

Purchases by the FSCC on August 13 consisted of 19,818,864 lbs. lard; 422,500 lbs. rendered pork fat; 47,193,872 lbs. canned pork products; 946,500 lbs. cured pork; 81,500 lbs. Wiltshire sides; 940,000 lbs. frozen pork loins; 360,000 lbs. frozen pork trimmings; 283,000 lbs. frozen pork kidneys; 300,000 lbs. frozen pork livers; 190,975 bundles, 100 yards each, hog casings; 5,000 lbs. frozen beef kidneys; 70,000 lbs. mess beef; 1,274,000 lbs. edible tallow; and 321,000 lbs. extra oleo oil.

The FSCC reported the following special purchases: 1,210,000 lbs. frozen pork livers; 150,000 lbs. frozen pork kidneys; 263,400 lbs. canned pork.

MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture, as reported to the Bureau of Internal Revenue, during June, 1942:

	June 1942, lbs.	June 1941, lbs.
Butter culture	20	...
Butter flavor	157	...
Citric acid	104	...
Coconut oil	212	1,371,003
Corn oil	162,422	35,743
Cottonseed oil	10,280,185	10,750,882
Derivative of glycerine	47,304	58,109
Diacetyl	33	2
Emulsol	719	...
Lecithin	14,809	13,928
Milk	4,061,235	4,575,835
Monostearine	5,211	8,662
Neutral lard	380,663	493,678
Lard stearine	20	...
Oleo oil	1,514,937	1,118,784
Oleo stearine	190,789	230,637
Oleo stock	264,968	102,806
Palm oil	...	226,768
Peanut oil	67,759	159,173
Salt	740,193	839,562
Soda (benzoate of)	11,573	12,030
Soya bean oil	5,414,759	5,490,726
Soya bean stearine	...	145
Sunflower oil	66,407	...
Tallow	14,800	...
Vitamin concentrate	6,674	1,513
Total	23,234,783	25,488,978

OLEOMARGARINE TAX

Internal revenue taxes collected on oleomargarine, including special taxes, totaled \$2,244,252.06 for the year ended June 30, 1942, compared with \$2,121,712.72 during the corresponding period of 1941. The increase in tax collections for the year amounted to \$122,539.34.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

The market on green cuts was again very tight. Cheaper grades of pork were traded in fair volume, but loins and butts were very scarce. Heavy backs were scarce, but the trade was a little more active on light weights. Hogs were steady at Chicago. Lard was dull.

Cottonseed Oil

Valley crude, 12½¢ asked; Southeast, 12½¢ asked; Texas, 12½¢ bid, 12½¢ asked.

Quotations on New York bleachable cottonseed oil, Friday close, were: Sept. 13.75; Oct. 13.75; Dec. 13.63; Jan. 13.65; Mar. 13.75; 26 sales.

CHICAGO PROVISION STOCKS

New losses were registered in storage stocks of bellies at Chicago during the first half of this month. All D.S. clear bellies showed smaller totals than for the final day of July and were sharply under the August 14, 1941, total. Total clear belly holdings at 9¼ million lbs. compared with slightly better than 12 million lbs. on the final day of July.

Holdings of P.S. lard at mid-month were down fractionally from the close of the previous month. However, total lard holdings, at 28,284,350 lbs., were almost 10 million lbs. greater than at the close of the previous month. A great part of the total is refined lard for government account, trade members believe.

	Aug. 14, 1942	July 31, 1942	Aug. 14, 1941
P. S. lard (a)...	7,057,342	7,793,351	110,000,356
P. S. lard (b)...	2,618,300	2,618,340	38,972,740
P. S. lard (c)...	1,733,900	1,846,340	30,842,559
Other lard	16,874,808	6,214,403	4,781,350
Total lard...	28,284,350	18,472,434	184,606,005
D. S. clear bellies (contract)...	936,300	1,181,000	6,764,800
D. S. clear bellies (other)...	8,613,100	10,984,700	11,042,100
Total D. S. clear bellies	9,549,400	12,116,300	17,806,400
D. S. rib bellies	273,000	208,000	628,400
(a) Made since Jan. 1, 1942. (b) Made from Oct. 1, 1941 to Jan. 1, 1942. (c) Made previous to Oct. 1, 1941.			

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 15, 1942, were 5,950,000 lbs.; previous week, 4,026,000 lbs.; same week last year, 5,208,000 lbs.; Jan. 1 to date, 178,048,000 lbs.; corresponding period of last year, 163,558,000 lbs.

Shipments of hides from Chicago for week ended August 15, 1942, were 5,342,000 lbs.; previous week, 4,941,000 lbs.; same week last year, 5,426,000 lbs.; Jan. 1 to date, 191,088,000 lbs.; same period last year, 170,580,000.

CALIF. INSPECTED SLAUGHTER

State-inspected kill for July:

	No.
Cattle	64,023
Calves	31,690
Hogs	55,337
Sheep	100,697

Meat food products produced during the month were:

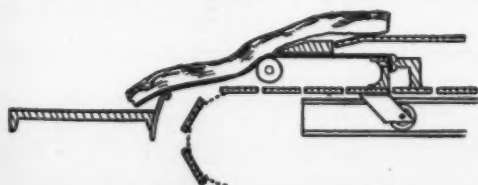
	Lbs.
Sausage	4,496,236
Pork and beef	4,860,069
Lard and substitutes	1,122,948
Total	10,481,253

CANADIAN HOG NUMBERS UP

MONTREAL.—A further expansion in the number of hogs in the Prairie provinces was recorded in the June 1 survey made by the Dominion Bureau of Statistics, it was announced. The estimate was 4,100,000 head—the highest ever recorded—and marks an increase of approximately 1,000,000 head over the number on hand on June 1, 1941.

Although Alberta is still the leading hog producing province of the prairies, the percentage increase in numbers was 41 per cent in Manitoba, 40 per cent in Saskatchewan and 23 per cent in Alberta. There was an increase of 28 per cent in number of pigs saved during the period December, 1941, to May, 1942, compared with the same period a year earlier, the report said.

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LIVESTOCK MARKETS *Weekly Review*

High Animal Values Continue 'Squeeze'

THERE was no relief for packers in the livestock markets again this week as prices of all classes held near the best levels of the year, and, in some instances, average prices were the highest in over a score of years. Although marketings of all classes were moderate to slightly heavy, consumer buying pressure was broad enough to hold price levels on a fairly even and unprofitable basis.

The character of hog receipts on the Chicago market was little changed from recent weeks, although a few more light lights were available. Buyers discriminated against these lighter weights and therefore a wider range of prices prevailed for the bulk of offerings. The most popular grades were 200- to 240-lb. butchers, and at all times during the week they were able to score \$15 or better, with an extreme high of \$15.30.

The scramble for the light supply of hogs was as bad as ever. Smaller packers had to keep pace with leaders, even though they were only buying enough to keep their killing gangs working. However, hogs were no bargain to any packer for all weights again showed over \$1 per cwt. loss in the cut-out test (see page 29).

Cattle receipts expanded at Chicago and at some of the larger River markets, but runs were never considered excessive. Around 40,000 cattle were offered at Chicago in the first three days of the week and prices showed little change from the previous week. Tonnage of beef was liberal for only a limited number of grassers were on sale. Choice long-feds again reached \$16.65 and the estimated steer average for the week at \$15 was highest for August since the "gay '20's."

Bologna bulls at \$12 and cutter cows at \$9.25 and better were considered far out of line with most ceiling prices on the dressed meat. However, the scarcity of supplies forced buyers to pay almost any price to get stock. The percentage of cows in daily receipts has been running exceptionally light all year. It appears that farmers have elected to hold cows because of favorable milk prices, even though prices paid by killers continue to hover around the highest levels on record.

Ceilings on dressed lamb and mutton failed to disturb the live market. Top lambs at Chicago were above \$15 all week. Native lambs comprise the bulk of receipts now and better grades sold well. However, too many culls were coming and they sold sharply under better grades and mostly at \$11.50 and under.

FEWER CHOICE CATTLE

Farmers have been marketing only half as many choice and prime steers at Chicago in recent weeks as at the same time last year. During the week ended August 15, only 22.7 per cent of the steers sold graded choice and prime, while in the same week last year the percentage of choice and prime grades was 44.7.

More good and medium grade steers have been sent in of late, which has cut down on the better grades, but the percentage of common steers in runs has been little changed compared with recent years. Following table shows percentages of grades marketed for a week of this year compared with a year earlier.

	Week ended—	
	Aug. 15 1942	Aug. 16 1941
Choice and prime.....	22.7	44.7
Good	56.5	42.4
Medium	19.4	12.4
Common	1.4	0.5

Lewis Says: Relate Buying to Supplies

HARDSHIPS associated with the abnormally strong demand for meat should be alleviated if purchasing programs of various federal agencies are coordinated in relation to available supplies of livestock, and if government requirements are not unduly increased," George M. Lewis, marketing director of the American Meat Institute, said this week in addressing the International Stewards' and Caterers' Association at their forty-first annual convention at the Hotel Sherman.

He added: "The increased war demand for meat has been tremendous, and is expected to continue large throughout the war period, but livestock production also is at a new peak and unless some government restrictions—particularly price ceiling regulations—are adopted that will tend to discourage livestock production, or livestock feeding, the outlook for the meat supply for both military and reasonable civilian needs for the year ahead is encouraging.

"We have the capacity to produce, and if the proper incentive is offered to livestock producers and feeders, coupled with the unusually large feed crop being produced this year, a huge supply of meat will be produced.

"In addition to the incentive which should be assured to livestock producers and feeders, government agencies might well adopt a coordinated buying program so that the tremendous supply of meats being purchased by all government agencies, including shipments to the United Nations abroad, would be synchronized properly in relation to the market supply of different grades and classes of meat available in different seasons of the year.

"There may be brief periods—particu-

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larly during the next two months—when some particular meat product may be short, especially in some markets. It may be that some people at times will have to forego their favorite meat dish for some other equally nutritious but less familiar meat dish. Consumers should welcome this opportunity to vary their meat diet at times, because they still will have available more meat than consumers in any other nation of the world.

"The government should be careful that no program is adopted which will tend to discourage livestock production. Price ceiling regulations, for example, could easily be of a nature that would tend to discourage the feeding of an adequate supply of cattle. Some observers of the livestock and meat industry feel that the OPA beef regulation will tend to discourage the feeding of an adequate supply of cattle because of the narrow spread between the better finished grades of beef and the less finished grades of beef. When all beef is selling at ceiling levels, cattle feeders cannot afford to purchase feeder cattle at prevailing prices and feed them to produce the proper finish and quality of beef, and sell the finished cattle at prices commensurate with the prevailing dressed beef ceiling prices imposed by the OPA beef regulation."

CORN BELT DIRECT TRADING

(Reported by U. S. Department of Agriculture, Agricultural Marketing Administration.)

Des Moines, Ia., August 20.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady to 10c higher for the four days this week.

Hogs, good to choice:

160-180 lb.	\$13.70@14.00
180-200 lb.	14.25@14.70
200-240 lb.	14.35@14.75
240-270 lb.	14.25@14.70
270-330 lb.	14.10@14.55
330-360 lb.	13.80@14.25

Sows:

300-330 lb.	\$13.00@13.90
330-360 lb.	13.50@13.90
400-500 lb.	13.15@13.80

Receipts of hogs at Corn Belt markets for the week ended August 20:

	This week	Last week
Friday, Aug. 14	27,000	33,000
Saturday, Aug. 15	39,200	21,000
Sunday, Aug. 17	32,300	23,300
Tuesday, Aug. 18	17,000	18,000
Wednesday, Aug. 19	20,200	11,000
Thursday, Aug. 20	19,400	21,000

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during July, 1942, in Alabama, Florida and Georgia compared with the same month last year.

	July 1942	July 1941
Cattle	39,554	42,587
Calves	20,164	17,424
Hogs	65,598	62,120
Sheep	4,365	3,135
Total	124,681	125,266
Cattle	264,374	271,390
Calves	89,043	89,711
Hogs	891,835	891,208
Sheep	9,427	7,804

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Thursday, August 20, 1942, as reported by U. S. Department of Agriculture, Agricultural Marketing Administration:

Hogs (soft & cilly not quoted):	CHICAGO	NAT. STK. YDS.	OMAHA	KANS. CITY	ST. PAUL
BARROWS & GILTS:					
Good and choice:					
120-140 lbs.	\$14.00@14.50	\$13.60@14.15			
140-160 lbs.	14.25@14.75	14.10@14.65		\$14.00@14.40	\$14.05@14.80
160-180 lbs.	14.50@14.95	14.00@15.05	\$13.75@14.40	14.25@14.60	14.70@14.80
180-200 lbs.	14.80@15.10	15.00@15.10	14.15@14.65	14.50@14.65	14.80@14.90
200-220 lbs.	14.90@15.10	15.00@15.10	14.50@14.65	14.60@14.70	14.80@14.90
220-240 lbs.	14.85@15.10	15.00@15.10	14.50@14.70	14.60@14.70	14.80 only
240-270 lbs.	14.70@15.00	14.75@15.10	14.35@14.65	14.45@14.65	14.60@14.80
270-300 lbs.	14.55@14.90	14.50@14.90	14.25@14.50	14.25@14.50	14.50@14.75
300-330 lbs.	14.50@14.65	14.35@14.60	14.25@14.40	14.15@14.30	14.40@14.65
330-360 lbs.	14.35@14.55	14.30@14.50	14.15@14.30	14.10@14.20	14.30@14.55
Medium:					
160-220 lbs.	14.00@14.75	13.85@14.85	13.25@14.40	14.25@14.00	14.50@14.75
SOWS:					
Good and choice:					
270-300 lbs.	14.35@14.50	14.10@14.25	14.10@14.25	13.75@13.90	13.90@14.00
300-330 lbs.	14.30@14.40	14.10@14.15	14.00@14.25	13.75@13.90	13.90@14.00
330-360 lbs.	14.25@14.35	14.00@14.15	13.90@14.10	13.75@13.85	13.80@14.00
360-400 lbs.	14.10@14.30	13.85@14.10	13.75@14.10	13.65@13.80	13.80@13.90
Good:					
400-450 lbs.	13.90@14.15	13.75@13.95	13.65@13.90	13.50@13.75	13.80@13.90
450-500 lbs.	13.50@13.95	13.60@13.85	13.50@13.85	13.40@13.65	13.70@13.90
Medium:					
250-550 lbs.	13.00@13.75	13.25@13.85	13.00@13.90	13.00@13.75	13.00@13.90
Slaughter Cattle, Vealers and Calves:					
STEERS, Choice:					
700-900 lbs.	15.25@16.00	14.75@15.50	14.25@15.25	14.25@15.50	14.50@15.75
900-1100 lbs.	15.25@16.25	14.75@15.75	14.50@15.50	14.25@15.75	14.75@16.00
1100-1300 lbs.	15.85@16.50	14.75@15.75	14.75@15.75	14.50@16.00	14.75@16.00
1300-1500 lbs.	15.85@16.65	14.75@15.75	14.75@16.00	14.50@16.00	14.75@16.00
STEERS, Good:					
700-900 lbs.	14.25@15.25	13.75@14.75	13.00@14.50	13.00@14.25	13.75@14.75
900-1100 lbs.	14.25@15.25	13.75@14.75	13.25@14.75	13.25@14.50	13.75@14.75
1100-1300 lbs.	14.50@15.35	14.00@14.75	13.50@14.75	13.25@14.50	13.75@14.75
1300-1500 lbs.	14.75@15.85	14.00@14.75	13.50@14.75	13.50@14.50	13.75@14.75
STEERS, Medium:					
700-1100 lbs.	12.00@14.25	12.00@13.75	12.00@13.50	11.75@13.25	12.00@13.75
1100-1300 lbs.	12.00@14.50	12.00@14.00	12.00@13.50	12.00@13.50	12.00@13.75
HEIFERS, Choice:					
600-800 lbs.	14.25@15.50	14.25@15.00	13.75@14.75	14.00@15.00	13.75@14.75
800-1000 lbs.	14.25@15.60	14.25@15.00	14.00@15.00	14.00@15.25	13.75@14.75
HEIFERS, Good:					
600-800 lbs.	13.00@14.25	13.25@14.25	12.50@14.00	12.25@14.00	12.50@13.75
800-1000 lbs.	13.00@14.25	13.25@14.25	12.75@14.00	12.25@14.00	12.50@13.75
HEIFERS, Medium:					
500-900 lbs.	10.00@13.00	10.25@13.25	10.25@12.75	10.50@12.25	10.50@12.50
COWS, All Weights:					
Good	11.00@12.00	11.00@11.75	10.50@11.25	10.50@11.75	10.50@11.50
Medium	9.75@11.00	9.50@11.00	9.50@10.50	9.50@10.50	9.75@10.50
Cutter and common	8.25@ 9.75	8.00@ 9.50	7.50@ 9.50	7.50@ 9.50	8.25@ 9.75
Canner	6.75@ 8.25	6.00@ 8.50	6.00@ 7.50	6.00@ 7.50	7.00@ 8.25
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	11.00@12.00	10.50@11.25	10.75@11.15	10.50@11.00	10.75@11.25
Sausage, good	11.40@12.00	10.50@11.25	10.75@11.15	10.50@11.00	10.50@11.25
Sausage, medium	10.25@11.40	9.50@10.50	9.50@10.75	9.50@10.50	9.75@10.50
Sausage, cutter & com.	9.25@10.25	8.75@ 9.50	8.50@ 9.50	8.00@10.00	8.50@ 9.50
VEALERS, All Weights:					
Good and choice	14.00@15.75	14.25@15.50	13.00@15.00	12.00@14.50	12.00@14.50
Common and medium	10.00@14.00	12.00@14.25	9.00@13.00	9.00@12.00	9.00@12.00
Cull, 75 lbs. up	8.50@10.00	7.50@12.00	7.50@ 9.00	7.00@ 9.00	6.50@ 9.00
CALVES, 500 lb. down:					
Good and choice	11.00@13.00	11.00@13.00	11.00@13.50	11.00@13.00	
Common and medium	8.75@11.00	8.50@11.00	8.50@11.00	9.00@11.00	
Cull	7.50@ 8.75	7.00@ 8.50	7.00@ 8.50	7.00@ 9.00	
Slaughter Lambs and Sheep:					
SPRING LAMBS:					
Good and choice	14.65@15.25	14.50@15.50	14.75@15.10	14.25@15.00	15.00@15.40
Medium and good	12.50@14.40	11.75@14.25	12.50@14.50	13.00@14.00	12.50@14.75
Common	10.25@12.25	9.50@11.50	10.50@12.25	11.00@12.75	10.50@12.25
YLG. WETHERS:					
Good and choice	11.50@12.50	11.00@12.00	11.25@11.75	11.50@12.50	11.50@12.50
Medium and good	10.25@11.50	9.75@10.75	10.25@11.25	10.25@11.25	10.50@11.25
EWES:					
Good and choice	5.75@ 6.75	5.00@ 6.00	4.75@ 5.85	5.50@ 6.00	5.50@ 6.50
Common and medium	4.00@ 5.75	3.50@ 4.75	3.25@ 4.75	4.00@ 5.25	3.75@ 5.50

¹Quotations on woolled stock based on animals of current seasonal market weights and wool growth; those on shorn stock on animals with No. 1 and No. 2 pelts. ²Quotations on slaughter lambs and yearlings of good and choice and of medium and good grades and on ewes of good and choice grades, as combined, represent lots averaging within the top half of the good and the top half of the medium grades, respectively. ³Quotations on yearling wethers and ewes on shorn basis.

CHICAGO PACKER PURCHASES

Purchases of livestock in Chicago by the principal packers for the first three days this week were as follows: 24,437 cattle, 2,319 calves, 28,792 hogs and 8,024 sheep.

PACIFIC COAST LIVESTOCK

Receipts for 5 days ended August 14:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,978	2,228	2,658	1,718
San Francisco	1,291	167	2,544	8,719
Portland	3,500	605	2,250	3,000

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, August 15, 1942, as reported to The National Provisioner:

CHICAGO

Armour and Company, 2,069 hogs; Swift & Company, 1,832 hogs; Wilson & Co., 3,261 hogs; Western Packing Co., Inc., 1,858 hogs; Agar Packing Co., 6,846 hogs; Shippers, 8,062 hogs; Others, 27,604 hogs.
Total: 56,777 cattle; 3,111 calves; 52,492 hogs; 8,067 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,067	755	3,193	7,602
Cudahy Pkg. Co.	2,907	640	1,466	5,412
Swift & Company	5,461	838	2,402	6,283
Wilson & Co.	3,730	928	1,600	1,019
Meyer Kornblum	2,274
Others	11,123	811	755	3,123
Total	30,552	3,972	9,416	23,439

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,723	5,682	6,559	
Cudahy Pkg. Co.	3,199	3,726	6,882	
Swift & Company	4,495	3,724	6,267	
Wilson & Co.	1,872	3,583	532	
Others	...	9,284	...	

Cattle and calves: Eagle Pkg. Co., 14; Greater Omaha Pkg. Co., 141; Geo. Hoffman, 65; Kroger Pkg. Co., 787; Nebraska Beef Co., 905; Omaha Pkg. Co., 294; John Roth, 174; So. Omaha Pkg. Co., 872; Lincoln Pkg. Co., 263.
Total: 18,524 cattle and calves; 26,000 hogs and 20,260 sheep.

EAST ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour and Company	3,559	1,674	4,598	9,322
Swift & Company	3,550	2,675	5,790	8,867
Hunter Pkg. Co.	1,456	331	3,862	614
Krey Pkg. Co.	...	2,544
Heli Pkg. Co.	...	1,477
Laclede Pkg. Co.	...	2,635
Stiefel Pkg. Co.	...	462
Others	8,066	185	2,246	...
Shippers	6,475	2,622	12,927	2,601
Total	18,096	7,487	38,541	20,904

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift & Company	2,137	391	5,804	7,639
Armour and Company	2,891	475	4,025	8,999
Others	2,166	18	714	...
Total	7,194	884	11,443	11,638

Not including 1,003 cattle bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	3,085	19	6,300	2,430
Armour and Company	2,686	42	6,323	2,626
Swift & Company	2,412	30	3,837	2,075
Others	314	4	19	...
Shippers	5,020	10	6,301	594
Total	13,467	114	22,591	8,227

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour and Company	4,049	1,696	3,154	1,832
Wilson & Co.	4,297	1,458	3,604	994
Others	800	16	663	...
Total	8,556	3,170	7,421	2,829

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy Pkg. Co.	1,743	599	4,104	2,352
Wichita D. B. Co.	30
Dunn & Ostertag	172	...	85	...
Fred W. Dold	198	...	410	...
Sunflower Pkg. Co.	34	...	146	...
Pioneer Pkg. Co.	89
Excel Pkg. Co.	969
Others	2,450	...	490	221
Total	5,290	599	5,331	2,553

Not including 1,115 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour and Company	5,076	2,140	2,530	8,697
Swift & Company	5,160	2,246	2,068	8,880
Blue Bonnett Pkg. Co.	390	81	...	5
City Pkg. Co.	27	...	325	...
H. Rosenthal Co.	23	2	...	71
Total	10,676	4,469	4,913	17,153

DENVER

	Cattle	Calves	Hogs	Sheep
Armour and Company	1,255	110	3,866	7,068
Swift & Company	1,214	133	2,880	6,169
Cudahy Pkg. Co.	654	63	1,467	1,579
Others	2,276	222	1,217	2,449
Total	5,399	533	9,230	18,195

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour and Company	2,903	1,506	9,592	5,134
Dakota Pkg. Co.	905	102
Katz Pkg. Co.	312	22
Bartusch Pkg. Co.	465	13	40	...
Cudahy Bros.	780	1,310	...	1,611
Rifkin Pkg.	801	85
Swift & Company	5,219	4,256	14,583	12,592
Others	4,023	863	1,154	2,712
Total	15,390	7,859	23,319	21,059

CINCINNATI

	Cattle	Calves	Hogs	Sheep
S. W. Gall's Sons	...	22	...	546
E. Kahn's Sons Co.	252	322	6,657	3,454
Lohrey Packing Co.	2	...	200	...
H. H. Meyer Pkg. Co.	28	...	2,922	...
J. Schlachter Sons Co.	73	144	...	55
J. & F. Schroth P. Co.	2,080	...
J. F. Stegner Co.	294	155
Others	1,465	794	609	788
Shippers	224	68	1,015	2,395
Total	2,308	1,506	18,442	7,238

Not including 1,172 cattle, 252 calves, 4,220 hogs and 1,435 sheep bought direct.

TOTAL PACKERS' PURCHASES

	Week ended Aug. 15	Prev. week	Cor.
Cattle	162,229	139,584	153,593
Hogs	226,139	196,883	249,864
Sheep	101,059	155,713	124,751

NEW YORK LIVESTOCK

Livestock prices at Jersey City August 17, 1942, as reported by the Agricultural Marketing Administration:

CATTLE:

Steers	Nominal
Cows, medium	\$ 11.00
Cows, cutter and common	9.00@10.00
Cows, canners	Down to 7.25
Bulls, good	12.00@12.25
Bulls, medium	11.00@12.00
Bulls, cutter to common	9.00@11.00

CALVES:

Vealers, good to choice	\$16.50@17.00
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HOGS:

Hogs, good and choice	\$15.45
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LAMBS:

Lambs, good to choice	\$15.75@16.00
Lambs, common to medium	10.50@14.50

Receipts of salable livestock at Jersey City market for week ended August 15, 1942:

	Cattle	Calves	Hogs*	Sheep
Salable receipts	892	1,906	204	3,846
Total, with directs	6,981	17,357	20,467	53,624

Previous week:

Salable receipts	1,197	1,654	242	3,746
Total, with directs	8,305	17,000	17,828	54,886

*Including hogs at 31st street.

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for week ended August 15:

	Cattle	Hogs	Sheep
At 20 markets:			
Week ended Aug. 15	264,000	327,000	277,000
Previous week	273,000	369,000	306,000
1941	199,000	304,000	239,000
1940	200,000	304,000	254,000
1939	197,000	266,000	294,000
At 11 markets:			
Week ended Aug. 15	279,000		
Previous week	297,000		
1941	258,000		
1940	264,000		
1939	220,000		
At 7 markets:			
Week ended Aug. 15	192,000	228,000	193,000
Previous week	198,000	259,000	199,000
1941	149,000	215,000	171,000
1940	151,000	214,000	160,000
1939	146,000	174,000	175,000

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods.

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug. 14	1,365	452	10,133	5,000
Sat., Aug. 15	1,231	742	4,827	3,629
Mon., Aug. 17	16,699	1,403	16,894	11,633
Tues., Aug. 18	9,069	990	15,968	1,876
Wed., Aug. 19	14,786	742	12,854	8,323
Thurs., Aug. 20	6,290	500	11,500	7,000

*Week's total 45,744 3,635 57,116 25,934
Prev. week 43,744 3,838 63,327 36,322
Year ago 46,755 4,116 59,312 29,965
Two years ago 36,253 4,375 87,550 19,178
*Including 1,007 cattle, 247 calves, 12,710 hogs and 24,302 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Fri., Aug. 14	594	69	1,106	197
Sat., Aug. 15	432
Mon., Aug. 17	4,356	230	2,622	501
Tues., Aug. 18	3,251	234	1,496	7
Wed., Aug. 19	4,593	81	847	150
Thurs., Aug. 20	2,000	100	1,500	200

Week's total 14,180 625 5,855 858
Prev. week 13,736 579 6,794 1,949
Year ago 12,725 263 4,806 1,858
Two years ago 11,134 462 7,438 2,960

AUGUST AND YEAR RECEIPTS

	August—	Year—
	1942	1941
Cattle	135,534	118,898
Calves	13,148	13,136
Hogs	227,567	197,823
Sheep	131,671	115,774

1,474,227 1,385,689
*All receipts include directs.

WEEKLY AVERAGE PRICE OF LIVESTOCK

	Cattle	Hogs	Sheep	Lambs
Week ended Aug. 15	\$14.90	\$14.40	\$5.75	\$14.50
Previous week	14.60	14.25	5.50	14.00
1941	11.75	10.65	4.50	11.00
1940	10.60	8.15	3.00	9.25
1939	9.10	5.25	3.00	8.59
1938	10.25	7.75	3.00	8.80
1937	13.90	11.80	4.50	10.50
Av. 1937-1941	\$11.10	\$8.30	\$3.60	\$9.55

HOG RECEIPTS, WEIGHTS AND PRICES

	No. Rec'd	Av. Wt.	Prices—
			Top
Week ended Aug. 15	77,400	293	\$15.30
Previous week	85,717	289	15.00
1941	72,018	282	11.70
1940	74,022	269	7.10
1939	58,195	285	6.55
1938	54,435	287	9.15
1937	45,658	273	13.45
Av. 1937-1941	60,900	279	\$9.60

*Receipts and average weight for week ended Aug. 15, 1942, estimated.

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers, week ended Thursday, Aug. 20:

	Week ended Aug. 20	Prev. week
Packers' purchases	42,954	42,925
Shippers' purchases	7,093	8,120
Total	50,047	51,045

SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Agricultural Marketing Administration, at seven southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville, Fla.; week ended August 14:

	Cattle	Calves	Hogs
Week ended August 14			

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ended August 15, 1942:

CATTLE	Week ended Aug. 15	Prev. week	Cor. week, 1941
Chicago ¹	26,477	32,635	27,320
Kansas City	23,835	23,859	10,583
Omaha	18,323	17,768	16,287
St. Joseph	15,986	15,920	11,870
East St. Louis	7,714	7,889	6,022
St. Louis	8,551	10,502	7,895
Wichita	5,880	6,378	5,165
Philadelphia	2,383	2,518	1,890
Indianapolis	2,474	2,505	2,083
New York & Jersey City	9,922	10,522	8,007
Oklahoma City	11,726	13,545	6,771
Cincinnati	3,014	2,810	3,008
Denver	5,745	5,464	4,593
St. Paul	14,586	14,190	13,281
Milwaukee	3,354	3,514	3,351
Total	159,920	170,525	137,048

*Cattle and calves.

HOGS	Week ended Aug. 15	Prev. week	Cor. week, 1941
Chicago	72,335	86,934	72,391
Kansas City	33,531	44,563	28,403
Omaha	32,790	42,349	24,290
East St. Louis	55,628	64,429	47,158
St. Joseph	10,729	14,222	11,289
St. Louis	17,478	20,834	16,811
Wichita	6,446	9,218	4,904
Philadelphia	5,345	11,508	12,073
Indianapolis	17,286	17,747	13,750
New York & Jersey City	37,521	33,934	30,800
Oklahoma City	7,421	8,421	4,530
Cincinnati	13,328	12,973	16,229
Denver	9,573	9,425	5,527
St. Paul	24,165	24,451	18,038
Milwaukee	5,159	6,592	5,499
Total	552,733	607,705	511,632

¹Includes National Stock Yards, East St. Louis, Ill., and St. Louis, Mo.

SHEEP	Week ended Aug. 15	Prev. week	Cor. week, 1941
Chicago ¹	8,067	7,338	8,632
Kansas City	25,642	23,277	15,592
Omaha	30,976	29,223	19,454
East St. Louis	26,063	26,288	15,121
St. Joseph	11,638	10,774	16,378
St. Louis	11,962	20,834	7,966
Wichita	2,553	4,816	2,358
Philadelphia	3,143	3,624	4,140
Indianapolis	2,907	2,829	3,969
New York & Jersey City	56,279	58,253	51,981
Oklahoma City	2,326	2,918	1,544
Cincinnati	6,107	7,388	6,440
Denver	7,948	7,211	7,595
St. Paul	19,337	11,235	11,934
Milwaukee	1,016	772	1,594
Total	216,554	215,284	168,398

¹Not including directs.

LIVESTOCK AT 68 MARKETS

July receipts, local kill, shipments, as reported by the Agricultural Marketing Administration:

CATTLE	Receipts	Local slaughter	Shipments
July, 1942	1,334,504	806,840	515,426
July, 1941	1,217,580	709,676	440,375
July 5-yr. av.	1,152,808	671,126	463,613
CALVES	Receipts	Local slaughter	Shipments
July, 1942	496,499	320,312	178,629
July, 1941	479,619	309,818	194,228
July 5-yr. av.	528,292	330,274	186,445
HOGS	Receipts	Local slaughter	Shipments
July, 1942	2,452,470	1,863,610	554,544
July, 1941	2,036,259	1,472,921	509,739
July 5-yr. av.	1,793,845	1,275,396	512,873
SHEEP AND LAMBS	Receipts	Local slaughter	Shipments
July, 1942	2,138,243	1,103,464	1,024,058
July, 1941	1,885,491	970,714	923,894
July 5-yr. av.	1,938,639	960,950	977,917

JULY TRUCK RECEIPTS

Livestock receipts at 68 public stockyards throughout the country driven in during July, 1942, included 928,381 cattle, 336,224 calves, 1,773,493 hogs and 819,393 sheep. During July last year truck receipts totaled 881,152 cattle, 339,345 calves, 1,514,161 hogs and 896,076 sheep.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Agricultural Marketing Administration.)

WESTERN DRESSED MEATS

	NEW YORK	PHILA.	BOSTON
STEERS, carcass	Week ending August 15, 1942..... 6,015	2,007	1,145
	Week previous 6,885	1,827	1,112
	Same week year ago..... 11,634	2,502	2,724
COWS, carcass	Week ending August 15, 1942..... 1,009	1,855	1,447
	Week previous 415	1,795	1,350
	Same week year ago..... 512	948	2,170
BULLS, carcass	Week ending August 15, 1942..... 333	46	97
	Week previous 304	91	91
	Same week year ago..... 500	1,036	100
VEAL, carcass	Week ending August 15, 1942..... 4,521	907	617
	Week previous 10,340	912	532
	Same week year ago..... 8,552	1,127	538
LAMB, carcass	Week ending August 15, 1942..... 45,605	13,860	21,564
	Week previous 52,755	13,981	37,391
	Same week year ago..... 51,621	13,628	15,105
MUTTON, carcass	Week ending August 15, 1942..... 1,302	73	5,956
	Week previous 1,867	352	3,627
	Same week year ago..... 1,828	100	770
PORK CUTS, lbs.	Week ending August 15, 1942..... 1,912,693	254,213	162,802
	Week previous 2,159,777	164,606	280,670
	Same week year ago..... 1,208,786	271,135	169,318
BEEF CUTS, lbs.	Week ending August 15, 1942..... 242,754
	Week previous 228,186
	Same week year ago..... 338,202

LOCAL SLAUGHTERS

	Week ending August 15, 1942	Week previous	Same week year ago
CATTLE, head	9,900	2,383
	10,477	2,518
	8,007	1,890
CALVES, head	17,744	2,441
	17,443	2,612
	13,556	2,461
HOGS, head	37,395	9,345
	34,190	11,608
	30,800	12,073
SHEEP, head	56,190	8,143
	58,272	3,624
	51,981	4,140

Country dressed product at New York totaled 2,101 veal, no hogs and 7 lambs. Previous week 1,770 veal, 7 hogs and 5 lambs in addition to that shown above.

CANADIAN LIVESTOCK PRICES

GOOD STEERS	Week ended August 13	Last week	Same week 1941
Toronto	\$ 9.92	\$ 9.96	\$ 8.82
Montreal	10.00	10.05
Winnipeg	9.75	9.50	8.50
Calgary	10.20	10.25	8.85
Edmonton	10.20	10.20	8.25
Prince Albert	9.25	9.50	7.75
Moose Jaw	8.80	8.85	7.50
Saskatoon	9.00	9.40	8.00
Regina	9.75	9.75	7.65
Vancouver	10.00	8.75
VEAL CALVES	Week ended August 13	Last week	Same week 1941
Toronto	\$14.75	\$14.25	\$12.25
Montreal	13.90	13.70	11.25
Winnipeg	10.75	10.96	9.50
Calgary	10.75	10.75	8.50
Edmonton	10.50	10.50	8.00
Prince Albert	9.25	9.75	8.00
Moose Jaw	10.50	10.25	8.25
Saskatoon	10.25	10.50	9.35
Regina	10.50	10.50	9.00
Vancouver	10.00	10.75	9.00

HOG CARCASSES B1*	Week ended August 13	Last week	Same week 1941
Toronto	\$16.38	\$16.10	\$14.55
Montreal	16.34	16.32	14.75
Winnipeg	14.20	14.20	13.57
Calgary	14.10	14.10	13.20
Edmonton	14.05	14.05	13.20
Prince Albert	13.95	13.95	13.25
Moose Jaw	13.90	13.90	13.25
Saskatoon	13.90	13.90	13.25
Regina	13.90	13.90	13.25
Vancouver	15.10	15.10	14.18

*Official Canadian hog grades are now on carcass basis, quotations from B1 Grades; Grade A, \$1.00 premium.

GOOD LAMBS	Week ended August 13	Last week	Same week 1941
Toronto	\$14.15	\$14.00	\$12.00
Montreal	12.25	12.00	11.25
Winnipeg	10.12	11.08	10.13
Calgary	10.00	10.75	9.75
Edmonton	9.50	10.50	8.50
Prince Albert	9.87	10.00	8.85
Moose Jaw	10.50	10.75	8.75
Saskatoon	10.00	10.40	8.75
Regina	10.00	11.00	8.50
Vancouver	12.00	12.00	11.00

WEEKLY INSPECTED KILL

Hog slaughter at 27 centers dropped to the lowest levels of the season for the week ended August 14. The total of 521,565 head was off 11 per cent from a week earlier, but still well above a year ago. Cattle and calf slaughter dipped slightly from a week earlier, but lamb kill was somewhat heavier. Slaughter of all classes of livestock continues to run well above totals of a year earlier.

	Cattle	Calves	Hogs	Sheep
New York area ¹	9,922	18,277	37,521	56,279
Phila. & Balt.	3,858	1,306	17,513	2,087
Ohio-Indiana	9,321	4,058	35,000	12,060
Chicago ²	32,397	4,400	72,335	60,160
St. Louis area ³	15,936	10,451	55,628	26,908
Kansas City	23,835	6,533	33,531	25,642
Southwest group ⁴	30,600	11,627	33,371	38,034
Omaha	17,708	615	32,790	30,876
St. Paul-Wis.	8,551	98	17,478	11,962
group ⁵	22,590	12,496	64,439	22,060
Interior Iowa & So. Minn. ⁶	14,648	4,223	117,292	40,287
Total	189,356	74,080	521,565	327,370
Total Prev. week	192,081	75,006	509,447	321,826
Total last year	152,494	65,963	472,950	289,618

¹Includes New York City, Newark, and Jersey City. ²Includes Cincinnati and Cleveland, Ohio, and Indianapolis, Ind. ³Includes Elkhart, Ill. ⁴Includes St. Louis National Stockyards and East St. Louis, Ill., and St. Louis, Mo. ⁵Includes So. St. Joseph, Wichita, Oklahoma City, and Ft. Worth. ⁶Includes St. Paul, So. St. Paul and Newport, Minn., and Madison and Milwaukee, Wis. ⁷Includes Albert Lea and Austin, Minn., and Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, and Waterloo, Iowa.

Packing plants included in the above tabulation slaughtered during the calendar year 1941 approximately 74% of the cattle, 71% of the calves, 73% of the hogs, and 80% of the sheep and lambs that were slaughtered under federal inspection during that year.

CLASSIFIED ADVERTISEMENTS

Advertisements on this page, 10c per word per insertion, minimum charge \$2.00. Positions wanted special rate 7c per word, minimum charge \$1.40. Count address or box number as four words. Headline 70c extra. 70c per line for listings.

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Positions Wanted

A PACKINGHOUSE Executive with broad experience offers his services for the duration of the war. Employed over 700 hands when operating my own plant. Can render valuable service in live-stock, purchasing, departmental costs, accounting plant operations, sales promotion and general merchandising. W-972—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

SAUSAGE FOREMAN. Experienced. Able to take full charge. Available at once. Prefer New York or New Jersey. Married, sober. W-977, THE NATIONAL PROVISIONER, 300 Madison Avenue, New York, N. Y.

WANTED: Position as sausage maker in medium size kitchen. Have ten years experience and can produce cheap or high grade sausage and meat specialties with good results. Can give reference. State salary you will pay. W-979, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.



**WIPE
THE SLATE
CLEAN**

Dispose of space-wasting unused equipment, turn it into cash! Hundreds of others have found a ready market in this section. You can too! Simply list the items you wish to dispose of. These columns will do the rest.

GET ACTION—USE

NATIONAL PROVISIONER "CLASSIFIEDS"

Equipment for Sale

FOR SALE: 3x6 Allbright-Nell and 18x48" double Brecht Lard Rolls, Boss Belly Roller, 1500 lb. Meat Mixer, 200 lb. Sausage Stuffer, 5x12' horizontal Dryer. Loeb Equipment Supply Company, 910 N. Marshall Avenue, Chicago, Ill.

FOR SALE: Ammonia pipe, valves, fittings, steam and water valves, all sizes ammonia compressors, condensers, pumps, etc. W. B. Graupner, 1286 Market Street, Harrisburg, Pa.

GOOD EQUIPMENT SUCH AS THIS IS SCARCE: ANDERSON RB OIL EXPELLER; 4—Anderson No. 1 Oil Expellers; 2—4x8 and 4x9 Lard Rolls; Dopp Kettles, all sizes, with and without agitators; Meat Mixers, Grinders, Silent Cutters; Vert. and Horiz. Tankage Dryers; Refrigeration Equipment and Power Plant Equipment; aluminum kettles: HPM 26C 28-ton Hydraulic Press. Inspect our stock at 330 Doremus Ave., Newark, N. J. Send us your inquiries. WE BUY FROM A SINGLE ITEM TO A COMPLETE PLANT. Consolidated Products Co., Inc., 14-19 Park Row, New York City.

Men Wanted

HELP WANTED: Superintendent for medium sized rendering plant. Must know rendering, be mechanically inclined, and know how to handle men. State full particulars in first letter. W-975—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

WANTED: 3A or draft exempt. Two experienced ham boners, men for pork cutting department. One man as assistant to foreman in sausage department. One man for order department with billing experience. One experienced man to take full charge of office for progressive meat packer. W-974—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

WANTED: Draft exempt man with general selling experience to assist Sales Manager in medium size organization manufacturing a complete line of meat products in the Pittsburgh district. Must have an experienced and practical knowledge of dressed beef. W-971—The National Provisioner, 407 S. Dearborn St., Chicago, Ill.

Professional Services

Chemical & Bacteriological

Analyses by a reliable graduate chemist.

Jean E. Hanache

82-08 165th Street, Jamaica, N. Y.

Equipment Wanted

WANTED TO BUY: Melters, Pan Dryers, Dryers, Morrison Cookers, Rendering Tanks, Hydraulic Press, Packinghouse Hoist, Stuffer, Ammonia Cells, 25 to 75 H.P. Steam Boiler, 15 to 50 H.P. AC Motor, Ammonia Compressors; all kinds of packing and rendering machinery, 5 to 15 thousand gallon steel tanks, Cracklings, pork, beef and horse—car or truck lots. HILL PACKING COMPANY, Topeka, Kansas.

Wanted to Trade

One 4x10" (Shell Size) Laabs Dry Rendering unit. Complete with under sills, motor and percolator. One 75 gallon Jacketed Kettle.

One 100 Gallon Jacketed Kettle. Both in good condition.

One 2 1/2 x 4' Stick Evaporator in good condition.

FOR

One 4x8 Boss Dry Rendering unit complete with a hasher and washer to match. W-976, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

EQUIPMENT WANTED: One, 100 gallon Dopp Kettle with swing back agitator. State dimensions and conditions of equipment, what openings, and price. W-978, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Canned Meats Wanted

WE are ready buyers for all kinds of canned meats. We especially want institutional sizes. Franks, corned beef hash, roast beef, tamales, canned bacon, ox tongue stews—are just a few of the items. Any offerings from five to five hundred cases at the right price will be considered. We will pay cash, if necessary. Wire or air mail your offerings. MARTIN PACKING COMPANY, 127 Belmont Ave., Newark, N. J.

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WHOLESOME

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"SELTZER BRAND"
LEBANON BOLOGNA

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READY TO
SERVE



Krey's "unbelievably delicious"
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Thos. A. Cappelto
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A. V. ZAMMATARO
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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index

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METAL MAKES THE BEST container for blood-plasma transfusion kits. It also makes the best container for tobacco. And beer. And coffee. And shoe polish.

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The war—and the limited amount of metal available—makes many such choices necessary for civilians.

Shoe polish or blood plasma? There is no doubt about the answer.

★ ★ ★

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As in the case of the choice indicated above, this means that many containers which have long been fixtures of civilian life are disappearing for the duration.

The can-making industry is also making countless types of containers for essential foods. Foods on which our armed forces will fight. Foods which will feed the civilians behind the lines.

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transfusion kits, we also make containers for... food rations, explosives, oil, bandages, goggles, emergency water rations, delicate anti-aircraft gun motors, and a host of other war weapons.

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CIRCLE U DRY SAUSAGE
SANDWICHES!**



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